

Little Andoa choux buns



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VALRHONA

Let's imagine the best of chocolate®



Makes approx.
30 choux buns

LITTLE ANDOA CHOUX BUNS

An original l'École Gourmet Valrhona recipe

CHOUX PASTRY

- 160g Water
- 160g Whole milk
- 150g Butter
- 4g Fine salt
- 8g Caster sugar
- 1g Powdered vanilla
- 180g T110 semi-wholemeal flour
- 220g Eggs
- 54g Golden flax seeds
- 45g Chopped roasted hazelnuts
- A pinch Pearl sugar

ANDOA LAIT 39% WHIPPED GANACHE

- 810g Whipping cream 35%
(225g + 585g)
- 25g Glucose
- 25g Acacia honey
- 310g ANDOA LAIT 39% chocolate

CHOUX PASTRY

Bring the milk, water, butter, sugar, salt and vanilla to the boil. Remove from the heat and add the flour. Then, return to the heat and dry out the dough a little, using a spatula.

Put the dough in a food processor to finish drying out and leave to cool.

Beat the eggs and gradually incorporate into the dough. Add the golden flax seeds and the ground hazelnuts when almost entirely mixed in.

Using a piping bag fitted with a n°12 nozzle, pipe the choux onto a baking tray, making sure that they are all the same size. Sprinkle pearl sugar onto each choux.

Bake in a fan-assisted oven at 355°F (180°C) for approx. 20 minutes.

ANDOA LAIT 39% WHIPPED GANACHE

Heat 225g of cream with the honey and glucose.

Gradually combine with the melted **ANDOA LAIT 39%**.

Mix using a hand blender, adding 585g of cold cream.

Leave in the fridge for at least 3 hours before using.