Crunchy Paris-Brest

VALRHONA

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Crunchy Paris-Brest

AN ORIGINAL RECIPE BY *L'École Valrhona*

Makes 8 individual cakes

Difficulty level 👨‍🍳👨‍🍳👨‍🍳

Prepare a day in advance:	*Make on the day:*	*Utensils required:*
AZÉLIA 35% whipped ganache	Praliné crisp	Stand mixer
Lemon compote	Choux pastry	Rectangular cookie cutter
Sugar crisps		Piping bag
		14mm plain round nozzle
		Immersion blender
		Melon baller

AZÉLIA 35% WHIPPED GANACHE

Preparation time: 5 minutes
Rest time: 12 hours in the refrigerator

355g	Whole milk
10g	Potato starch
135g	Whipping cream
260g	**AZÉLIA 35% chocolate**
2g	Gelatin powder or sheets
10g	Water for rehydrating the gelatin powder (if using)

Mix a small portion of the (cold) milk with the potato starch.
Heat the remaining milk to 185/195°F (85/90°C).
Combine some of the hot milk with the milk and starch mixture.
Bring to a boil in your cooking appliance.
Add the bloomed gelatin.
Make a ganache with the melted **AZÉLIA 35%** chocolate, then add the cold cream.
Blend with an immersion blender until you have a perfect emulsion. Chill for at least 6 hours in the refrigerator before beating in a stand mixer.

LEMON COMPOTE

Preparation time: 2 hours
Rest time: 4 hours in the refrigerator

150g	Organic fresh lemons
30g	Raw cane sugar
20g	Water

Place the lemons in a saucepan filled with water and boil for 30 minutes.
Repeat 3/4 times so the lemons lose their bitter flavor. Once the lemons are no longer bitter, use a peeler to remove the white pith and zest.
Blend the lemons, sugar and water using an immersion blender.
Chill in the refrigerator for 4 hours.

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(continued)

CHOUX PASTRY

Preparation time: 30 minutes
Baking time: 25/30 minutes

50g	Water
50g	Whole milk
1g	Sugar
1g	Salt
45g	Butter
56g	All-purpose flour

Bring the milk, water, butter, sugar and salt to a boil.
Take them off the heat and add the flour, then put the pan back on the heat and use a spatula to help any liquid evaporate.
Get rid of any last liquid from the dough using a stand mixer and let it cool.
Beat the eggs and add them one by one to the dough.
Using a piping bag fitted with a 14mm plain round nozzle, pipe out some choux buns of approx. 3cm and place a sugar crisp on each one.
Baking: Bake in a fan-assisted oven at 355°F (180°C) for approx. 25 minutes.

SUGAR CRISPS

Preparation time: 15 minutes
Rest time: 4 hours in the freezer

38g	Butter
45g	Raw cane sugar
90g	Flour

Mix the softened butter with all the other ingredients until a smooth ball forms.
Spread it out as thinly as possible (so that you can see the grains of sugar) between 2 sheets of plastic or parchment paper.
Carefully peel back the top sheet and use a cutter to cut it into 3cm-long rectangles.
Set aside in the freezer.

PRALINÉ CRISP

Preparation time: 15 minutes
Rest time: 3 hours in the refrigerator

160g	**50% almond & hazelnut crunchy nutty praliné**
80g	**AZÉLIA 35% chocolate**

Melt the **AZÉLIA 35%** chocolate at 105°F (40°C), then add the praliné and place 30g in each rectangular cookie cutter. Repeat 8 times.

Crunchy Paris-Brest
(continued)

ASSEMBLY

Preparation time: 2 hours

50% almond & hazelnut crunchy nutty praliné

Start by taking the crispy praliné base out of its mold, then put in place 3 choux buns with their tops cut off using a serrated knife. Place about 5g of lemon compote in the bottom of each choux bun. Use a stand mixer to beat the **AZÉLIA 35%** whipped ganache, then pipe a ball of ganache into each choux using a piping bag. Dip the melon baller in hot water and use its back to make a hollow in each ball of ganache. Use a piping bag to fill each hollow with pure raw praliné. Cut the rectangles of crispy praliné diagonally and place the decorations on your Paris-Brest pastries.

Chef's tip:

When beating your ganache, always use the medium speed setting on your mixer from start to finish. This will help to keep the cream's structure stable over time. To save time, you can make extra choux pastry and freeze it while it is still raw, then bake it when you need to (put it in the oven as soon as you take it out of the freezer).