

Chocolate choux

made by Bart de Gans



Recipe

Peanut and chocolate mousse

Milk	415g
Peanut paste	290g
Cream	1040g
Dark chocolate 66%	660g
Gelatin	9g

Totaal

Peanut and chocolate mousse

Whipped peanut ganache

Cream	135g
Glucose	12g
Gelatin	2g
Chocolate 40%	260g
Cream 35% fat	365g

Totaal

Whipped peanut ganache

Pâte brisée

Flour	250g
Butter	125g
Confectioners sugar	30g
Salt	3g
Egg	50g
Vanilla extract	10g

Totaal

Pâte brisée

Choux

Butter	100g
Fine salt	3g
Caster sugar	5g
Flour	150g
Eggs	50g
Totaal	

Choux

Assembly, layout and finishing

Enjoy this exciting recipe.

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