

# 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
<b>Totaal</b>	

## Choux

**Assembly, layout and finishing**

**Enjoy this exciting recipe.**

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