

Gluten Free Pistachio and Raspberry Choux Craquelin Recipe

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Prep. time : 30 minutes

Cook time : 45 minutes

Ready in 75 minutes plus cooling

Level : Advanced

Ingredients:

Gluten Free Craquelin:

- Butter 75g (2.6oz)
- Light brown sugar 90g (3.2oz)
- Rice flour 90g (3.2oz)

Gluten Free Choux Pastry:

- Water 100g (3.5oz)
- Milk 100g (3.5oz)
- Sugar 10g (1Tbsp)
- Salt 4g (1Tsp)
- Butter 80g (2.8oz)
- Rice flour 120g (4.2oz)
- Eggs 150g (5.3oz)

Raspberry Gel:

- Raspberry puree 150g (5.3oz)
- Water 150g (5.3oz)

- Sugar 50g (1.8oz)
- Agar agar powder 4g (2Tsp)

Pistachio ganache:

- White chocolate 140g (5oz)
- Gelatin 6g (1.5Tsp)
- Glucose Syrup 10g (1Tbsp)
- Vanilla powder to taste
- Cream 35% 500g (17.6oz)
- Pistachio paste 80g (2.8oz)
- Chopped pistachios and fresh raspberries for decorating

Directions

1. To make gluten free craquelin put softened butter into a bowl. Add light brown sugar and mix to combine. Then, add rice flour and mix with a silicone spatula until you get uniform mixture. Put craquelin onto a piece of parchment paper. First spread it lightly with your fingers. Then, put another piece of parchment paper onto the craquelin, and roll it out to 2mm (1/12") thickness using an adjustable rolling pin. Roll from the center towards one end, at the same time holding the opposite side of the paper, so it doesn't slide. Put everything in the freezer for about 15 minutes.
2. To make gluten free choux pastry put milk, water, butter, salt and sugar into a saucepan, and bring the mixture to a boil. Put rice flour into a stand mixer fitted with paddle attachment, and pour boiling mixture into the flour. Mix on medium speed until combined. When the mixture cools down, gradually add eggs, mixing well after each addition. It is very important that you don't add eggs while the mixture is still hot, because it will become too runny! The choux mixture should be creamy, soft and shiny.
3. Prepare two baking pans. Put one template onto each pan (one with larger circles, and one with smaller ones), and line them with parchment paper. Put choux

mixture into a piping bag fitted with 12mm (1/2") tip, and pipe blobs 5cm (2") in diameter onto the larger template. Pipe smaller blobs - 2.5 (1") in diameter, using a piping bag fitted with 6mm (1/4") tip.

4. Take chilled craquelin out from the freezer, and cut out larger discs for large blobs, and smaller discs for small blobs using round cutters. The diameter of cutters should be 5cm (2") and 2.5cm (1") respectively. Place craquelin discs onto the choux pastry blobs using a small spatula.
5. Preheat your oven to 200°C (400°F), put your choux craquelin in the oven and immediately lower the temperature to 180°C (350°F). Bake larger choux for about 30 minutes, and smaller choux for about 15 minutes, until nicely browned and puffed. Then, leave them to cool down completely.
6. To make raspberry gel put sugar into a bowl. Add agar-agar powder and stir well with a whisk. Then, put raspberry puree, water, and sugar and agar-agar mixture into a saucepan. Stir to combine. Cook this mixture until it boils, stirring well to prevent it from burning. Allow it to boil for about one minute, and then, remove the pan from the stove. Transfer the mixture into a measuring cup, and cover it with cling film. Put in the fridge until it cools down completely.
7. To make pistachio ganache soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put cream into a bowl, and add glucose syrup and vanilla powder. Heat up this in the microwave. Then, add soaked gelatin and stir until it melts. Put white chocolate into a bowl, and strain hot cream into the chocolate. Blend the mixture with immersion blender until it becomes uniform. Then add pistachio paste and blend the mixture once more. Cover it with cling film, and leave it in the fridge for a couple of hours.
8. When raspberry gel is cold and set, blend it with immersion blender until you get smooth gel.
9. Put raspberry gel into a piping bag fitted with 1mm (3/64") tip, and carefully puncture and fill your small choux craquelin with it. Cut off the top of your larger choux shells using serrated knife.
10. Put pistachio ganache into a piping bag fitted with star tip, and pipe a middle sized blob into the bottom part of your choux shells. Then, insert your smaller choux, filled with raspberry gel, into the ganache blob. Pipe some more ganache all around and over the smaller choux until it is completely covered.

11. To decorate the top part of your choux shells pipe one small blob of ganache on the top using a piping bag fitted with 6mm (about 1/4") tip. Then, sprinkle some chopped pistachios onto the ganache. Insert one fresh raspberry in the middle. Place the whole ensemble onto the ganache. Finally, pipe some raspberry gel dots all around the ganache
12. There, your lovely gluten free pistachio and raspberry choux craquelin is done!
Enjoy!