

# Chocolate and Hazelnut Choux Craquelin

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Prep. time : 60 minutes

Cook time : 30 minutes

Ready in 90 minutes plus cooling

Level : Advanced

## **Ingredients:**

### **Craquelin:**

- Butter 85g (3oz)
- Soft brown sugar 100g (3.5oz)
- All purpose flour 100g (3.5oz)
- Salt, a pinch

### **Choux Pastry:**

- Water 125g (4.4oz)
- Milk 125g (4.4oz)
- Salt 5g (1Tsp)
- Sugar 5g (1Tsp)
- Butter 100g (3.5oz)
- All purpose flour 150g (5.3oz)
- Eggs 250g (8.8oz)

### **Gianduia Chocolate Ganache:**

- Gianduia chocolate 115g (4oz)
- Cream 35% 55g (2oz)
- Butter 30g (1oz)

## **Hazelnut Whipped Ganache:**

- White chocolate 70g (2.5oz)
- Cream 35% 250g (8.8oz)
- Glucose syrup 10g (2Tsp)
- Gelatin 3g (1.5 sheets)
- Hazelnut paste 50g (1.8oz)

## **Praliné Paste:**

- Sugar 115g (4oz)
- Hazelnuts (toasted and peeled) 115g (4oz)

## **Decoration:**

- Chopped hazelnuts
- Chocolate sprinkles

## **Directions**

1. To make craquelin put softened butter into a bowl. Add brown sugar and stir well with a silicone spatula. Then add salt and flour and stir well to combine. Put craquelin onto a sheet of parchment paper. Cover it with another sheet of parchment paper and flatten a bit with your hands. Then roll out the dough to about 2mm (5/64") thickness. Place craquelin into a freezer until needed.
2. To make choux pastry put water, milk, salt, sugar and butter into a saucepan and heat it up. When the mixture boils remove it from heat. Add flour and stir well with a silicone spatula. Put the pan back on the stove and cook, stirring constantly for about 2 minutes. Transfer the mixture into a bowl of a stand mixer fitted with paddle attachment, and mix on low speed until it cools down a bit. Then gradually add eggs mixing well after each addition until you get smooth, glossy and pipeable mixture.

3. Take craquelin out of the freezer, and peel off parchment paper. Cut out frozen craquelin into 4cm (1.6") in diameter discs.
4. Place choux pastry into a piping bag fitted with 10mm (3/8") round tip, and pipe balls 4cm (1.6") in diameter onto a paper lined baking tray. Place craquelin disc onto each choux bun and bake them at 180°C (350°F) for approximately 20-25 minutes, until golden brown. Then take them out from the oven, and leave them to cool down.
5. To make ganache melt gianduja chocolate in the microwave on low heat. Add cream that you've previously heated up in the microwave and stir with a whisk until the ganache becomes smooth. Then add softened butter and stir until it melts.
6. To make hazelnut whipped ganache soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Place cream into a bowl, 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 this mixture with immersion blender until it becomes uniform. Then add hazelnut paste and blend the mixture once more. Cover the mixture with cling film, and leave it in the fridge for a couple of hours or overnight.
7. Transfer the set ganache into a stand mixer fitted with whisk attachment and mix on medium speed until it becomes nicely whipped.
8. To make praline paste first you need to toast the hazelnuts in the oven at 180°C (350°C). Peel the skins and set them aside until needed. Next, make caramel. Put sugar and enough water to cover the sugar into a saucepan. Stir with a whisk and put the lid on. When the mixture boils remove the lid and continue cooking the syrup until it becomes amber in color. At that point remove the pan from the heat and add hazelnuts. Stir well with a silicone spatula. Then, transfer the mixture onto a paper lined baking tray and leave it to cool down. Place cooled caramel and hazelnut mixture into a food processor. Finely grind it, scraping the sides of the mixing bowl every now and then. Then, continue processing until you get liquid, smooth paste.

9. To fill choux craquelin, first make a hole on top of it using a small star tip. Then, pipe some gianduia chocolate ganache through the hole. Next, fill the remaining space with hazelnut whipped ganache.
10. To decorate your choux, make hazelnut whipped ganache rosette. Make a little indentation in the middle of the rosette using your ball tool dipped in hot water. Fill it with praliné paste. Finally sprinkle some chopped hazelnuts and chocolate sprinkles on the top.
11. There, your delicious chocolate and hazelnut choux craquelin is done! Enjoy!