

# Choux pastry with poppy seeds, creamy praline, crushed hazelnuts - Virtual Workshop Version

**Recipe for 2**

## **Description**

A deconstructed Paris-Brest.

## **Note**

Whatever is left of uncooked choux pastry dough can be frozen in a sealed container.

It is possible to make the dough the day before, keep it in the fridge, and repeat the next steps the next day.

Enjoy !

## **Ingredients**

### Choux Pastry

- 116 Ml Water
- 1 Pinch(es) Salt
- 50 Gr Butter
- 70 Gr Wheat flour
- 2 Unit(s) Egg
- 3 Tbsp Poppy seeds

### Praliné cream, caramelized hazelnuts

- 125 Ml 35% whipping cream
- 1 Tbsp Hazelnut praliné
- 0.25 Cup(s) Hazelnuts
- 2 Tbsp Icing sugar

## **Preparation**

- Preparation time **0.00 mins**
- Preheat your **Oven** at **400.00 F°**

### To prepare before class

Make sure all your ingredients are weighed and ready.

You will need:

1 baking sheet and parchment paper, 1 piping bag or 1 ziploc bag

1 rubber spatula

2 bowls

1 pan

### Choux pastry preparation

Turn your oven on to 400F

In a pot, bring the water to a boil, with the butter and salt. Remove from heat, incorporate the flour

with a wooden spoon. Then, bring your pot back on medium heat and cook until the dough dries up and can be easily detached from the sides of the pot and the spoon.

Remove the dough from the pot and place it in a bowl or mixer, mix for a minute or two to let some of the water evaporate.

Add in the eggs one by one, mixing and incorporating between each one. Then add in a piping bag. With the piping bag, pipe some lines of about 2mm of diameter and as long as the baking sheet, fill the baking sheet as much as you can.

Bring the heat down to 375F and put them in the oven between 10 and 12 minutes. Until golden brown.

### Praliné cream and caramelized hazelnuts

For the praliné cream, whisk the cold cream in a cold bowl, once you've thickened it up nicely, add in the praliné, mix gently, keep in fridge.

For the caramelized hazelnuts, heat up a pan on medium heat and drop your hazelnuts in, rolling them around. Then add in your icing sugar on all the hazelnuts. Keep rolling your hazelnuts until the sugar is dissolved and your nuts are caramelized. Remove them on a parchment paper to let them cool, then break them up in small pieces with the bottom of a small pot.

### Dressing

In a verrine or glass bowl, gently put your praliné cream on the bottom, sprinkle some caramelized hazelnuts and finish with your long and thin pieces of choux pastry (mouillettes) disposed how ever you like.

**Bon appétit!**