



PARIS-BREST

OVOMALTINE CRUNCHY CREAM PUFFS



PREPARING PARIS-BREST OVOMALTINE CRUNCHY CREAM PUFFS

INGREDIENTS

Choux pastry

125 g	water
125 g	milk
110 g	butter
5 g	salt
5 g	sugar
140 g	flour
190 g	whole egg
150 g	chopped hazelnuts

Mousse (whipped)

750 g	cream
3	vanilla pods
18 g	sheets of gelatine
270 g	white couverture chocolate, 37%
800g	Ovomaltine Crunchy Cream

1. Bring the water, milk, butter, salt and sugar to the boil in a pan.
2. Remove from the heat and add the flour.
3. Return the pan to the stove and stir constantly with the wooden spoon until the mixture forms a soft ball that comes away cleanly from the sides of the pan.
4. Cool and gradually stir in the whole egg.
5. Using a no. 18 nozzle, pipe 7-cm rings onto a baking sheet.
6. Sprinkle over the chopped hazelnuts.
7. Bake at 165 °C for 35–40 minutes.
8. Scrape out the vanilla pods, place in a pan, add the cream and bring to the boil.
9. Add the soaked gelatine and the couverture chocolate.
10. Let it melt, then add the remaining cream and mix everything together.
11. Chill for at least 3 hours, then whip until it reaches the desired consistency.
12. If necessary, warm up theOvomaltine Crunchy Cream a little to make it softer, then stir in.
13. Spread the mousse using a piping bag with a plain nozzle.