

Orange choux

Image



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A delicious choux with our Chocuisse souplesse orange!

220°C

25-30 min

100 stuks

Ingrediënten

Choux:

1.500 gr Damco choux mix

1.500 gr Water, at 20°C

2.100 gr Whole egg Cream

1.000 gr Chocuisse souplesse orange

3.000 gr Whipping cream, unsweetened

Other ingredients:

Chocuisse souplesse dark

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1. Place **Damco choux mix** in a bowl and, while mixing with a flat whisk, add the egg in 3 parts, followed by the water (also in 3 parts).
2. Mix for 1 minute in the first gear and proceed in the third gear for another 4-6 minutes, until a smooth dough is formed.
3. With a piping bag, form circles of approx. 8 cm ø and bake.
4. Melt **Chocuisse souplesse orange** and heat whipping cream.
5. Slowly add cream to **Chocuisse souplesse orange**, mixing it continuously.
6. Let it rest for one night in the fridge and whisk it through before filling your choux.

7. Melt **Chocuisse souplesse orange** and **Chocuisse souplesse dark**. Pour **Chocuisse souplesse orange** onto cold surface.
8. Using 2 cutters, create a ring-shaped decoration and place on choux.
9. Finish by creating swirls with **Chocuisse souplesse dark**.

Image

