

# Choux au craquelin with caramel cream and miso paste

Cuisine: **Other**  
Food category: **Desserts**

Author: **Jakub Svoboda**  
Company: **Retigo**



## Program steps

Preheating: 175 °C

1

Hot air

0 %

Termination by time

00:25 hh:mm

160 °C

100 %

Ingredients - number of portions - 10		
Name	Value	Unit
Water	137	g
Milk 3.5%	137	g
Granulated sugar	5	g
Salt	5	g
Butter	125	g
Plain wheat flour	175	g
Eggs	250	g

Crackle		
Name	Value	Unit
Butter	100	g
Plain wheat flour	110	g
Cane sugar	110	g

Cream		
Name	Value	Unit
Miso paste	30	g
caster sugar	200	g
butter soft	80	g
double cream 33%	500	ml
Maldon salt	10	g
peanut butter	30	g

## Nutrition and allergens

Allergens: 7  
Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Zn

## Directions

First, prepare the Craquelin. Use your hands to form a dough from cold butter, flour and sugar (or food coloring). Transfer it between two sheets of baking paper and roll out to a thickness of about 5 mm. Remove one sheet of baking paper, cut out circles from the sheet and let it cool.

Then prepare the batter. Bring the water, milk, butter, sugar and salt to a boil. Once the liquid is boiling, remove the saucepan from the heat and stir in the flour. Once the flour has combined with the liquid, return the saucepan with the dough to the heat and slowly beat over medium heat. As soon as the dough starts to stick to the bottom of the saucepan, remove it from the heat. Transfer the dough to a mixer, where you let the dough cool while kneading. When the dough has cooled, gradually add the beaten eggs. Transfer the finished dough to a pastry bag with a decorative tip and pipe equally sized mounds onto a baking sheet. Place the cut-out Craquelin circles on the sprayed dough and bake in a convection oven with the door open, 160°C, 25 minutes.

For the cream, melt the caramel sugar, add the butter, Maldon salt, nut (peanut paste) and miso paste. Whip the cooled cream until thick and add the flavored caramel and continue whipping for a while. Fill the cooled choux au craquelin with the finished cream.

Vitamins: A, B, C, D, E, K	
Nutritional value of one portion	Value
Energy	816 kJ
Carbohydrate	20.2 g
Fat	24.6 g
Protein	0.4 g
Water	0 g