

Pastry puff with pistachio cream and caramelized hazelnuts

Recipe for 4 persons

Description

A variation of the classic cream puff. A smooth pistachio cream in the center of puff accompanied with caramelized hazelnuts.

Ingredients

For the choux

- 320 Gr Water
- 320 Gr Milk
- 10 Gr Sugar
- 6 Gr Salt
- 330 Gr Butter
- 15 Gr Vanilla extract
- 380 Gr Flour
- 635 Gr Egg

For the hazelnuts nougatine

- 65 Gr Sugar
- 20 Gr Water
- 125 Gr Hazelnuts

For the pistacchio cream

- 150 Gr Milk
- 150 Gr Cream 35%
- 20 Gr Pistachio paste
- 4 Unit(s) Egg yolk
- 30 Gr Sugar
- 3 Leaf(ves) Gelatin
- 250 Gr White chocolate
- 30 Gr Dried cranberries

For the chantilly

- 1 Liter(s) Cream 35%
- 100 Gr Icing sugar
- 1 Clove(s) Madagascar vanilla

Preparation

- Preparation time **20 mins**
- Preheat your **Four** at **400 F°**

Preparation for the choux

In a saucepan bring to boil the water, the milk, the sugar, the salt, the butter and the vanilla. Remove from the stove and add the flour with a wood spoon. Cook together on the fire until the dough pulls away from the edge of the pan. Put the mix in the mixer and add the eggs one by one. Fill a pastry bag with the dough and realize the choux, 3 cm size on a baking tray with parchment paper. Put it in the oven and cook it until it gets golden brown.

Preparation for the pistachio cream

In a saucepan heat the milk, the cream and the pistachio paste. In another saucepan, whisk the egg yolks and sugar until the mixture whitens. Gradually add the hot blend and cook over low heat until the cream coats the back of a spoon. Add the gelatin and mix so that it is melted well. Overturn on the chocolate, let melt some minutes then brew until the mixture is homogeneous. Let cool.

Preparation for the hazelnuts nougatine

In a saucepan, heat the sugar and the water until the preparation achieves 160-165C (until get a blond color). Take away from the fire and add hazelnut in the caramel. Mix well and pour on an oily surface. Let it cool.

Preparation for the chantilly

Mix the cream with the sugar and the vanilla. With the electric mixer, whip the cream until firm peaks form.

To serve

Cut the choux and top hat and filled with the pistachio cream using a pastry bag. Put some cranberries. Garnish with a rosette of whipped cream and put a few hazelnuts. Replace the cap and sprinkle with icing sugar if desired.

Bon appétit!