



BAILEYS PISTACHIO CHOUX

CHOCOLATE CRAQUELIN

42g	Butter
45g	Flour
10g	Cocoa powder
50g	Sugar

Combine all ingredients until a homogeneous dough is formed. Roll out the dough between two parchment paper to a thickness of 2 mm and place in the freezer for 2h. Remove the craquelin from the freezer and cut out circles with a cutter. Place each craquelin circle on top of the choux pastry before baking.

CHOUX PASTRY

250g	Water
5g	Salt
5g	Sugar
100g	Butter
225g	Egg
150g	Flour

Combine butter, salt, sugar and water. Heat butter and sugar in a pan and bring to a boil. Take off the heat, add flour all at once and beat with a wooden spoon until the dough comes off from the sides of the pan. Leave to cool for 5 mins, then beat in the eggs one by one until you have a stiff, glossy mixture. Pipe blobs of the mixture onto a baking tray. Bake at 220°C for 18-20 mins until well risen and golden brown. Remove the profiteroles from the oven and cut a small slit in the base of each one so they don't collapse. Cool on a wire rack.

BAILEYS CREAM

50g	Baileys
50g	Cream 35%
160g	Isabella 37% Milk Chocolate Couverture
100g	Butter

Combine cream and Baileys and bring to a boil. Make ganache with chocolate and softened butter. Stabilise in the fridge overnight and pipe on top of the choux.

BAILEYS & CHOCOLATE GANACHE

100ml	Baileys Irish Cream
80ml	Heavy cream
150g	Mayana 72% Dark Chocolate Couverture

Combine cream and Baileys together in a medium saucepan and gently heat until nearly at boiling point. Remove from heat and stir in the chocolate. Emulsify and stabilise for 10 minutes. Pipe inside the choux pastries.

PISTACHIO MACARON

150g	Icing sugar
150g	Almond meal
55g	Egg Whites 1
150g	Sugar
37g	Water
1g	Cream of Tartar
55g	Egg Whites 2

Using food processor grind and mix almond meal and icing sugar together, then sift. Egg whites 1 add green food colour. Start beating egg whites 2 on a medium speed in a stand mixer. In a pan, mix sugar and water. Boil until it reaches 118°C. Slowly pour in a steady stream down the side of the mixing bowl while still whisking egg whites. Whisk together for 5 minutes. Fold the almond meal mixture. Pipe onto baking paper or silicon mat and bake for 19 minutes at 135°C.

PISTACHIO GANACHE

38g	Cream 35%
10g	Trimoline
175g	Ivana 30% White Chocolate
50g	Pistachio paste
20g	Butter

Put cream and trimoline in a pan and bring to a boil. Make ganache with white chocolate. Cool the mixture to 48°C and add pistachio paste and softened butter. Emulsify with stick blender. Pipe into the macaron shells

FEATURED PRODUCTS



Isabella 37%
Milk Chocolate
Couverture



Mayana 72%
Dark Chocolate
Couverture



Ivana 30%
White Chocolate