

BELCOLADE

BOUDDHA CHOUX

Complexity level   



Created by Stéphane Leroux

In the world of pâtisserie, choux is one of the all-time classics. To me, together with puff pastry, it is the product that best symbolizes our profession. I'm particularly fond of choux due to its technical complexity, along with its many possible applications and interpretations. I especially like these choux, with its almond milk, lemon, and Philippines 68 Cacao-Trace chocolate flavors, both for its simplicity and satisfying taste.

COMPOSITION

1. Cacao crumble
2. Cacao choux pastry
3. Belcolade Origins Noir Philippines 68% Cacao-Trace chocolate crème patissière
4. Belcolade Selection Blanc Extra Cacao-Trace, almond milk, and lemon Chantilly cream

INGREDIENTS

1. Cacao crumble

Belcolade Premium Cocoa Powder Cacao-Trace	10g
Butter, chilled	180g
Ground raw hazelnuts	100g
Ground almonds	100g
Sugar	200g
Flour	240g
Salt	6g

2. Cacao choux pastry

Whole milk	250g
Water	250g
Butter	200g
Sugar	10g
Salt	10g
Flour	300g
Whole eggs	450g

3. Belcolade Origins Noir Philippines 68% Cacao-Trace chocolate crème patissière

Belcolade Origins Noir Philippines 68% Cacao-Trace	100g
Whole milk	½ l
Split vanilla pod	1 pc
Egg yolks	80g
Sugar	90g
Hot pastry cream powder	25g
Cornstarch	25g
Butter, chilled	60g

PREPARATION

Composition part

- Combine all the above ingredients in a mixer with a flat beater until you obtain a homogeneous paste.
- Spread this paste 3 mm thick, directly between two baking parchment sheets.
- Set aside in the refrigerator and cut out discs to match the diameter of your choux.

Composition part

- In a saucepan, bring milk, water, salt, sugar, and butter to the boil.
- Once off the heat, add the sifted flour and cocoa powder, then dry the mixture over the heat for a few minutes until the dough comes away easily from the spatula.
- Pour the mixture into a mixer fitted with a flat beater, then add the eggs a little at a time until the dough is smooth, glossy, and perfectly homogeneous.
- Arrange your desired choux shapes on a baking sheet fitted with a Silpain mat.
- Top with your previously cut small cacao crumbled discs and bake at 180°C for 25 to 30 minutes.

Composition part

- Heat the milk with the split vanilla pod to boiling, then add the egg yolk, sugar, pastry cream powder, and cornstarch.
- Return everything to the pan and cook the cream until boiling, whisking the mixture continuously.
- Add the Belcolade Origins Noir Philippines 68% Cacao-Trace dark chocolate and butter.
- Pour the mixture onto a baking sheet, cover with plastic wrap and cool rapidly.
- Set aside at 4°C before use.



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THE REAL BELGIAN CHOCOLATE

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INGREDIENTS

4. Belcolade Selection Blanc Extra Cacao-Trace, almond milk, and lemon Chantilly cream

Belcolade Selection Blanc Extra Cacao-Trace	50 g
Fresh cream 35% fat	1 L
SABA almond milk syrup	150 g
Zest of lemon, grated	1 pc
Gelatin leaf	6 g

PREPARATION

Composition part

- Heat the fresh cream and grated lemon zest to 80°C, then pour over the white chocolate and almond milk syrup.
- Add the gelatin, pre-soaked in cold water, and chill for 24 hours at 4°C.
- Then, whip the cream using a mixer fitted with a whisk until creamy in texture and forming medium peaks.
- Use immediately to garnish your choux.

Assembly

- Pierce the bottom of the choux and top with **Belcolade Origins Noir Philippines 68% Cacao-Trace** chocolate crème pâtissière.
- Top with a small disc of crystallized chocolate of the same diameter.
- Then place a ball of the **Belcolade Selection Blanc Extra Cacao-Trace** white chocolate, almond milk, and lemon Chantilly cream on top.
- Sprinkle with the cacao crumble.
- Once the choux have cooled, use a spray gun to coat with a 50/50 cocoa butter/chocolate mixture.
- For decoration, top with a slice of candied “Buddha’s Finger” citrus fruit, or as you desire.
- Serve nicely chilled.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1274.01 / 305.31	22.34 g / 12.63 g	20.12 g / 10 g	1.1 g	5.38 g	0.44 g

*Indicative values based on theoretical calculations.

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