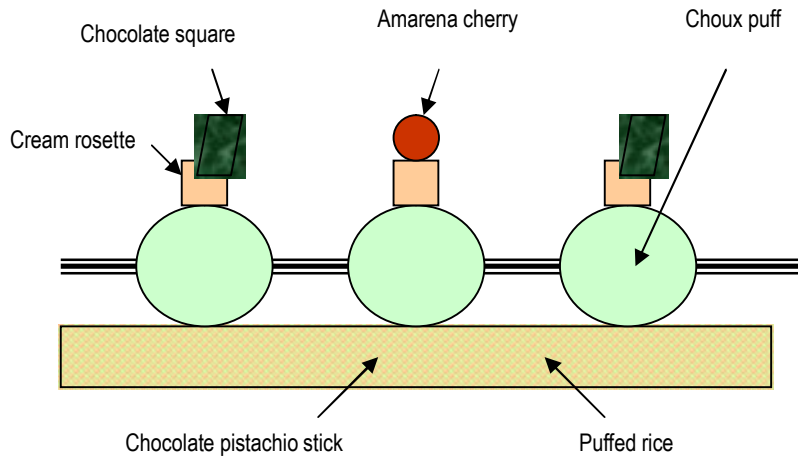


CRAQUELINE CHOUX PASTRY BROCHETTE



Recipe created by
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Choux pastry:

7 fl oz milk
 10 fl oz water
 ¼ oz salt
 ¾ oz sugar
 4 oz butter
 11 oz flour
 1 lb eggs

Bring the water, milk, salt, sugar and butter to the boil.

Pour in the flour and beat until absorbed.

Add the eggs one by one while beating.

Pipe out ¼ oz puffs using a 3/8" tip.

Place a round of cinnamon pastry on top and bake at 400° F, lowering to 350° F in a hearth oven or freeze immediately.

Cinnamon pastry:

5 ¼ oz flour
 ½ tsp. baking powder
 3½ oz brown sugar
 2 oz butter
 ¼ tsp. cinnamon
 ½ tsp. salt
 ½ oz egg
 ¾ oz milk

Combine the flour, cinnamon, baking powder, chilled butter, brown sugar and salt to obtain fine crumbs.

Add the egg and milk.

When combined, set aside to chill.

Roll out to 1 inch in thickness with a sheeter.

Cut out 1-inch circles and keep chilled.

Pistachio cherry cream:

9 oz mascarpone
 17 fl oz cream
 2 oz pistachio paste
 2 fl oz GRAND MARNIER® Cordon Rouge liqueur
 1½ oz sugar
 3 sheets gelatin

Stir the cream into the mascarpone then add the pistachio paste.

Melt the gelatin with the alcohol and sugar.

Fold into the first mixture.

Keep chilled and whisk the following day.

Chocolate pistachio sticks (40 sticks):

7 oz white couverture
 1½ oz pistachio paste
 2 oz puffed rice

Combine the tempered couverture with the pistachio paste.

Pipe out ¼ oz of couverture using a #6 tip onto Flexipan trays. Sprinkle with white and dark chocolate crunchies (1/10 oz).

Tap and let harden.

Assembly and Decoration:

Fill choux puffs with the cream and finish off with a rosette piped with a star tip.

Attach three puffs to each chocolate pistachio stick.

Top the center puff with an amarena cherry.

Pierce the puffs with a skewer and decorate the other two with a silk-screened chocolate square.

N.B. Quantities given are approximate as they have been converted from the original metric measures.