

# Praline Chouquette

PORTIONS	PREPARATION	COOK TIME
150	2h30*	12-14 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	

\*includes cutting, proofing, baking & filling



RECIPE CREATED BY  
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## List of ingredients



Croissant Dough Sheet CRDSHL-10  
Quantity: 2

Coarse sugar

18 oz

Custard powder

6 cups

Whole milk

5.2 oz

Praline cream



## Preparation steps

### STEP 1

Cut discs from the croissant sheet (about 96 pieces of 13g each).

### STEP 2

Line up all the discs on parchment paper in a sheet pan and brush them with water and dip them in coarse sugar.

### STEP 3

Cover each sheet pan with plastic wrap and proof them at 82°F with 80% humidity for about 20 min.

### STEP 4

Once proofed, remove the plastic wrap. Bake them in a convection oven at 340°F. The baking time may vary; however, start with 10 min, spin the sheet pan to make sure you have an even baking over the sheet pan then add 4-6 min to finish the baking.

### STEP 5

Let the chouquettes cool down for at least 20 min.

### STEP 6

Mix the custard powder and the whole milk till it is creamy, then let rest in the cooler for 10 min.

### STEP 7

When the pastry cream is rested, add the praline cream and whisk it well to avoid lumps.

### STEP 8

Fill a plastic bag using a special tip with the praline cream and fill each chouquette.