

GRAND CRU ARPEGGIO CREAM NUN'S PUFF

🕒 30 + 🍷 Medium



MATERIALS

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

INSPIRATIONS



LET'S MAKE IT!

- Choux pastry:
- 115 g butter
- 140 g T55 flour
- 250 g eggs (around 5 eggs)
- 5 g caster sugar 125 g milk
- 125 g water
- 5 g table salt (1 pinch)
- Coffee jelly Grand Cru Arpeggio (prepare the night before):
- 40 ml Grand Cru Arpeggio (1 capsule) 3 leaves gelatine
- 20 g caster sugar
- Pastry cream:
- 500 g milk
- 125 g egg yolks 100 g caster sugar
- 40 g cornflour
- 50 g butter
- 25 ml Grand Cru Arpeggio (1 capsule)
- Sichuan pepper
- 200 g caramelised pecan nuts
- Grand Cru Arpeggio coffee veil:
- 25 ml Grand Cru Arpeggio (1 capsule)
- 800 g water
- 200 g caster sugar 100 g cornflour
- Craquelin (crunchy topping): 150 g butter
- 185 g brown sugar
- 185 g flour
- Making the choux pastry:
- Combine the water, milk and butter (melted) in a saucepan
- Add the salt and bring to the boil
- Add the flour in one go
- Work the mixture thoroughly over the heat using a wooden spatula
- Work the mixture by stirring to dry it
- The dough is ready when it comes away from the sides of the saucepan and

forms a smooth ball

- Take the saucepan off the heat
- Add the eggs one by one, making sure they are completely absorbed into the dough
- The dough should be sticky
- Tip it into a stainless steel bowl and cover with cling film
- Put in the fridge
- Making the pastry cream:
 - Put the milk in a saucepan
 - Bring to the boil
 - In a bowl, combine the egg yolks and sugar
 - Stir vigorously, then add the cornflour
 - Your mixture should whiten
 - Add the boiling milk gradually, then transfer the entire mixture back into the saucepan and bring to the boil, whisking continuously
 - As soon as it boils, pour the mixture into a bowl, add the butter and 25 ml of Grand Cru Arpeggio
 - Season with Sichuan pepper
 - Cover with cling film and put in the fridge
 - Once cold, add the caramelised pecan nuts
- Making the craquelin:
 - Sift the flour
 - Soften the butter in the microwave
 - Combine the flour, butter and brown sugar in a bowl
 - Spread in a layer 1mm thick between two sheets of baking paper using a rolling pin
 - Place in the freezer
- Making the coffee jelly:
 - Add the sugar to the hot coffee (40 ml) and stir in the drained gelatine
 - Combine thoroughly and put in the fridge
- Piping and baking the choux pastry:
 - Put the choux dough in a piping bag with a no
 - 16 plain nozzle
 - On a nonstick tray, pipe 8 balls 3 cm in diameter and 8 balls 1
 - 5 cm in diameter, making them as uniform as possible
 - Remember to leave a space between each
 - Cut a piece of craquelin of the same diameter and place it on top of your choux balls
 - Bake in a hot oven (200°C, gas mark 67) for 20-25 mins
 - Leave to cool at room temperature (do not put in the fridge)
 - Once cool, make a 0
 - 5 cm hole (the size of a pencil) in the back of each choux ball
 - Put the pastry cream in a piping bag and fill your choux balls
 - Place to one side
 - Serve your cream Nun's Puff on an Grand Cru Arpeggio jelly mirror