

Choux with tiramisu cream and spicy mango purée

Recipe for 4 persons

Description

Choux filled with a delicious mascarpone cream served on a compote of yellow mango spiced with cardamom.

Note

You could also do a variation using other types of fruit. Strawberries would be perfect with this recipe.

Ingredients

For the choux

- 120 Gr Water
- 120 Gr Milk
- 15 Gr Sugar
- 5 Gr Salt
- 110 Gr Butter
- 140 Gr Flour
- 5 Gr Egg

For the tiramisu cream

- 330 Ml Cream 35%
- 160 Gr Mascarpone cheese
- 1 Pinch(es) Cocoa powder
- 60 Gr Sugar
- 1 Unit(s) Egg yolk

For the mango purée

- 5 Unit(s) Yellow mango
- 150 Ml Water
- 500 Ml Sugar
- 4 Unit(s) Cardamom

Preparation

- Preparation time **20.00 mins**
- Preheat your **Four** at **400.00 F°**

For the choux

In a saucepan bring to boil the water, the milk, the sugar, the salt, the butter and the vanilla. Remove from the stove and add the flour with a wood spoon. Cook together on the fire until the dough pulls away from the edge of the pan. Put the mix in the mixer and add the eggs one by one. Fill a pastry bag with the dough and realize the choux, 3 cm size on a baking tray with parchment paper. Put it in the oven and cook it until it gets golden brown.

Preparation for the tiramisu cream

In a saucepan, heat cream 200 g. Add the gelatin and mix rehydrated prior to that they are well dissolved. Then add the mascarpone and remaining cream. Refrigerate. Whipped as a cream.

Preparation for the mango purée

Cut the mango into small cubes and mix with water, sugar and cardamom. Set aside.

To serve

Cut the choux and top hat and filled with the tiramisu cream using a pastry bag. Place the diced mango and finish with a rosette of mascarpone cream. Sprinkle with cocoa and icing sugar.

Bon appétit!