



BAUBLE DESSERT BY REYNOLD POERNOMO

Duration:

🕒 90mins

Servings:

👥 12 people

Level:

●○○ Easy

Ingredients

CRAQUELIN AMOUNT

Unsalted Butter (Room Temperature)	100g
Brown Sugar	100g
Plain Flour	75g
Pinch of Salt	1

CHOUX PASTRY AMOUNT

Water	260g
Unsalted Butter (Room Temperature)	100g
Plain Flour	150g
Pinches of Salt	2
Eggs	4

WHIPPED GANACHE AMOUNT

Cream	500g
Dark Chocolate 55%	135g
Gelatine - Bronze	1 ½ Sheets

GARNISHES AMOUNT

Ferrero Rocher	15
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TOOLS & EQUIPMENT

Stand mixer with paddle and whisk attachments

Baking paper/Grease-proof paper

Rolling pin

Spatula

Baking tray

5cm ring cutter

Medium pot or saucepan

2cm round piping bag

Star nozzle for piping bag

Whisk

Container (for freezing)

Ferrero Rocher Bauble Dessert by Reynold Poernomo

1. CRAQUELIN

1. Use a stand mixer with a paddle attachment, begin creaming the unsalted butter and brown sugar together. Add a pinch of salt.
2. Add in flour and mix on a slow speed until a dough is formed.
3. Remove the dough from mixer and place in between two baking sheets. Use a rolling pin to roll out the dough until it is thin and flat, to around 0.5mm thickness.
4. Transfer to the freezer for 10 minutes, or until it becomes frozen solid.
5. Once frozen, cut into 5cm rounds with a ring cutter and then place back into the freezer to store until needed. If you have any excess dough, store to use at another time or recipe. Chef's tip: The dough can be baked into a great crumble.

2. CHOUX PASTRY

1. Pre-heat the oven to 185 degrees for fan forced oven (190 degrees without fan).
2. Combine water, unsalted butter and salt in a medium pot, over high heat or saucepan and bring to a boil.
3. Once boiling, remove from the heat and add in all the plain flour at one time.
4. Using a spatula, stir until a rough dough is formed.
5. Return pot with the dough to a medium heat and continue to cook for a further 45-60 seconds, constantly mixing.
6. Remove the pot from the heat and allow to cool. Mix dough occasionally to remove the steam.
7. Once the dough is no longer steaming, mix in one egg at a time. Mix well before adding the next egg.
8. Place a 2cm round piping tip into a piping bag. Alternatively, using a disposable piping bag, cut 1.5cm from the tip of the bag.
9. At this stage, the dough should be wet but not runny. Transfer the dough into the piping bag.
10. Line a baking tray with grease proof paper and pipe the choux pastry dough 2cm away from the edge of the tray, piping 3.5cm rounds of the choux pastry. Leave a



gap of 2-3cm between each choux pastry to ensure room for rising.

11. Remove the frozen rounds of craquelin from the freezer and place on top of the choux pastry. Bake in the oven for 30 minutes.

12. At the 30-minute mark, lower the temperature to 150C and cook for a further 10 minutes. After the 10 minutes, turn off the oven and open the oven door. Leave pastry in oven and allow to cool completely.

3. WHIPPED GANACHE

1. Place gelatine sheets in 500mL cold water to bloom.

2. In a small pot, combine half the cream (250g) and chocolate. Cook over low heat until chocolate and cream are well combined. Whisk in gelatine.

3. Allow the mixture to cool down completely, then whisk in the remaining cream.

4. Transfer to a medium-sized bowl, cover, and allow to set in fridge overnight, or for a minimum of 4-5 hours.

5. Once set, you will now have a ganache. Transfer to a stand mixer with whisk attachment and whip the ganache until light and fluffy.

6. Place ganache a piping bag with a star nozzle.

4. ASSEMBLY

1. Cut the 1/3 of the pastry from the top of the choux pastry buns to create a 'lid'. Place the lid back on top then dust generously with icing sugar.

2. Remove the lid of the choux pastry and fill with the whipped ganache and pipe in circular motion to create a beautiful pattern.

3. Unwrap a Ferrero Rocher and place on top of the ganache, resting in the middle.

4. Add the choux pastry lid on an angle leaning on the Ferrero Rocher.

5. Serve right away and enjoy.