

Small tubes filled with Parisian whipped cream and hazelnut cream

Luxurious tubes both in appearance and taste, which our grandmothers already knew and which are still popular today. And the recipe is not as complicated as it might seem at first glance. But if you are still a little hesitant about making them, take a look at the video I've made for you: [BellePassionbyPatriciaBereni](https://www.youtube.com/watch?v=...). :)



Tools

- 30 metal mini tubes 7.6 cm = 3''
- Piping bag

Ingredients

Dough:

- 350 g all-purpose flour
- 150 g powdered sugar
- 180 g butter
- 70 g ground nuts
- 1 tablespoon cocoa powder
- 1 whole egg
- 1 egg yolk
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Parisian Whipped Cream:

- 250 ml heavy cream (at least 30%)
- 70 g grated or chopped chocolate

Hazelnut Cream:

- 200 g butter
- 200 g powdered sugar
- 140 g ground nuts
- Rum



For dipping the tube ends in chocolate:

- 1 pack of chocolate coating
- Colored sugar or crushed nuts, finely ground chocolate, or coconut flakes

Instructions

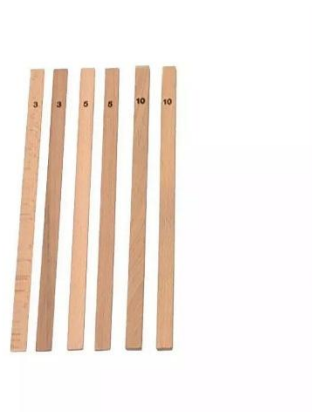
Dough

1

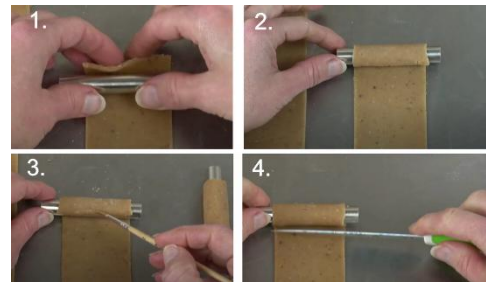
First, mix all the dry ingredients together. Then add the whole egg and egg yolk. Finally, work the butter into the mixture. Knead the dough on the countertop until it's smooth and elastic.

2

On a floured surface, roll the dough as thin as possible. To ensure the dough is evenly thick everywhere, you can use flat rolling sticks in the smallest size to roll the dough evenly.



Cut the dough into 6 cm wide strips, and wrap them around the metal tubes. At the end of the tube, lightly brush the dough with a brush dipped in water so that the ends of the dough stick together, then press them gently. Cut off any excess dough with a knife.



4

Place the wrapped tubes on a small plate, and once the plate is full, put it in the refrigerator to chill.



5

Once all the tubes are wrapped, place them on a baking sheet lined with parchment paper and bake in a preheated fan oven for about 10 minutes at 180°C (350°F).



6

Remove the baking sheet from the oven, carefully pull the baked dough off the metal tubes, and allow it to cool.



Fillings

Parisian Whipped Cream:

Melt the chocolate in the hot cream and mix well. After it has cooled, place it in the refrigerator and leave it there until the next day. Whip the cold chocolate cream into stiff peaks. You won't need any stabilizer, as the chocolate itself will firm up the whipped cream. Use a piping bag to fill the tubes with this Parisian whipped cream.



Hazelnut Cream

First, whip the butter and powdered sugar together, then add the ground nuts, and finally, splash in a bit of rum (to taste). Use a piping bag or the snipped tip of a piping bag to fill the hollow tubes with the nut cream.

Let all the filled tubes chill in the refrigerator to firm up.



Dipping the Tube Ends in Chocolate

Prepare a strainer or sticks placed across the edges of a baking sheet. Melt the chocolate coating in a water bath and dip the ends of the tubes into it. Let them drip for a moment on the sticks or strainer, and then you can dip the ends in colored sugar, crushed nuts, finely ground chocolate, or coconut flakes, which will stick to the still-warm chocolate. Place the tubes back on the sticks and let them harden completely.

