



THREE CHOCOLATE PROFITEROLES

👤 Intermediate level

A DELICIOUS VARIANT OF THE CLASSIC PROFITEROLES

SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
sugar
eggs

1000g
350g
120g
150g

- Knead all the ingredients in a planetary mixer with the paddle attachment until the dough is well combined.
- Refrigerate for 1 hour at least, then roll out to 3 mm and cut into 12x5cm rectangles.
- Bake at 180°C for 8-10 minutes.

CRAQUELIN

TOP FROLLA

raw sugar
unsalted butter 82% fat

168g
87g
100g

- Mix all the ingredients in a planetary mixer with the paddle attachment for about 2 minutes.
- Refrigerate for 1 hour at least.
- Roll the dough in a thin layer between two sheets of parchment paper.
- Cut out into discs with 7.5 cm diameter and store them in the fridge until you need to use them.

CHOUX

DELI CHOUX

water

1000g
1300-1500g

- Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15 minutes.
- Let the the dough rest for about 5 minutes, then trasfer it into a pastry bag fitted with a round plain tip and pipe some choux with about 4 cm diameter onto baking trays lined with parchment paper.
- Place a disc of craquelin onto each choux and bake at 200°C for about 25 minutes.
- Let cool down at room temperature.

WHITE CHOCOLATE MOUSSE

LILLY CIOCCOLATO BIANCO

milk 3.5% fat - (20-25°C)
liquid cream

200g
300g
1000g

Whip all the ingredients in a planetary mixer with the whisk attachment until firm.

MILK CHOCOLATE MOUSSE

LILLY CIOCCOLATO LATTE

milk 3.5% fat - (20-25°C)
liquid cream

200g
300g
1000g

Whip all the ingredients in a planetary mixer with the whisk attachment until firm.

DARK CHOCOLATE MOUSSE

LILLY CIOCCOLATO FONDENTE

milk 3.5% fat - (20-25°C)
liquid cream

200g
300g
1000g

Whip all the ingredients in a planetary mixer with the whisk attachment until firm.

MILK CHOCOLATE FLAVOURED COATING

COVERCREAM BIANCO

COVERCREAM CIOCCOLATO

qb
qb

Combine two dose of COVERCREAM BIANCO to one dose of COVERCREAM CIOCCOLATO to create a milk chocolate coating.



Extraordinary
made simple.

FINAL COMPOSITION

- Divide the choux into three equal groups and fill each group of choux with one of the three different mousses.
- Glaze the choux with the respective coating.
- Place the choux onto the shortcrust bases alternating white, milk and dark ones in sequence.



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