



THREE CHOCOLATE PROFITEROLES

chef Intermediate level

A DELICIOUS VARIANT OF THE CLASSIC PROFITEROLES

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
sugar
eggs

PREPARATION

1000g - Knead all the ingredients in a planetary mixer with the paddle attachment
350g until the dough is well combined.
120g - Refrigerate for 1 hour at least, then roll out to 3 mm and cut into 12x5cm
150g rectangles.
- Bake at 180°C for 8-10 minutes.

CRAQUELIN

INGREDIENTS

TOP FROLLA

raw sugar
unsalted butter 82% fat

PREPARATION

168g - Mix all the ingredients in a planetary mixer with the paddle attachment for
87g about 2 minutes.
100g - 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

INGREDIENTS

DELI CHOUX

water

PREPARATION

1000g - Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15 minutes.
1300-1500g - 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

INGREDIENTS

LILLY CIOCCOLATO BIANCO

milk 3.5% fat - (20-25°C)

liquid cream

PREPARATION

200g Whip all the ingredients in a planetary mixer with the whisk attachment
300g until firm.
1000g

MILK CHOCOLATE MOUSSE

INGREDIENTS

LILLY CIOCCOLATO LATTE

milk 3.5% fat - (20-25°C)

liquid cream

PREPARATION

200g Whip all the ingredients in a planetary mixer with the whisk attachment
300g until firm.
1000g

DARK CHOCOLATE MOUSSE

INGREDIENTS

LILLY CIOCCOLATO FONDENTE

milk 3.5% fat - (20-25°C)

liquid cream

PREPARATION

200g Whip all the ingredients in a planetary mixer with the whisk attachment
300g until firm.
1000g

MILK CHOCOLATE FLAVOURED COATING

INGREDIENTS

COVERCREAM BIANCO

COVERCREAM CIOCCOLATO

PREPARATION

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

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.