



THREE CHOCOLATE PROFITEROLES

👤 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 until the dough is well combined.
350g
120g - Refrigerate for 1 hour at least, then roll out to 3 mm and cut into 12x5cm rectangles.
150g
- 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 about 2 minutes.
87g
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.