

THREE CHOCOLATE PROFITEROLES

A DELICIOUS VARIANT OF THE CLASSIC PROFITEROLES

DIFFICULTY LEVEL B B







SHORTCRUST PASTRY

INGREDIENTS		PREPARATION
TOP FROLLA	g 1000	- Knead all the ingredients in a planetary mixer with the paddle attachment until the dough is well
UNSALTED BUTTER 82% FAT	g 350	combined.
SUGAR	g 120	- Refrigerate for 1 hour at least, then roll out to 3 mm and cut into 12x5cm rectangles.
EGGS	g 150	- Bake at 180°C for 8-10 minutes.

CRANIIFI IN

GRAQUELIN		
INGREDIENTS		PREPARATION
TOP FROLLA	g 168	- Mix all the ingredients in a planetary mixer with the paddle attachment for about 2 minutes.
RAW SUGAR	g 87	- Refrigerate for 1 hour at least.
UNSALTED BUTTER 82% FAT - SOFTENED	g 100	- 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

	PREPARATION
g 1000 g 1300-1500	 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.
	PREPARATION
g 200	Whip all the ingredients in a planetary mixer with the whisk attachment until firm.
g 300	
g 1000	
	PREPARATION
g 200	Whip all the ingredients in a planetary mixer with the whisk attachment until firm.
9	write and the ingredients in a planetary mixer with the whish attachment until init.
_	g 1300-1500 g 200 g 300 g 1000

g 1000



LIQUID CREAM

DARK CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
LILLY CIOCCOLATO	g 200	Whip all the ingredients in a planetary mixer with the whisk attachment until firm.
MILK 3.5% FAT - AT 20°C	g 300	
LIQUID CREAM	g 1000	

WHITE CHOCOLATE FLAVOURED COATING

INGREDIENTS

COVERCREAM BIANCO To Taste

MILK CHOCOLATE FLAVOURED COATING

INGREDIENTS		PREPARATION
COVERCREAM BIANCO	To Taste	Combine two dose of COVERCREAM BIANCO to one dose of COVERCREAM CIOCCOLATO to
COVERCREAM CIOCCOLATO	To Taste	create a milk chocolate coating.

DARK CHOCOLATE FLAVOURED COATING

INGREDIENTS

COVERCREAM CIOCCOLATO To Taste

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.





RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

