



THREE CHOCOLATE PROFITEROLES

A DELICIOUS VARIANT OF THE CLASSIC PROFITEROLES

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
SUGAR
EGGS

g 1000
g 350
g 120
g 150

PREPARATION

- 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

INGREDIENTS

TOP FROLLA
RAW SUGAR
UNSALTED BUTTER 82% FAT - SOFTENED

g 168
g 87
g 100

PREPARATION

- 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

INGREDIENTS

DELI CHOUX	g 1000
WATER	g 1300-1500

PREPARATION

- 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

INGREDIENTS

LILLY CIOCCOLATO BIANCO - AT 20°C	g 200
MILK 3.5% FAT	g 300
LIQUID CREAM	g 1000

PREPARATION

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

MILK CHOCOLATE MOUSSE

INGREDIENTS

LILLY CIOCCOLATO LATTE	g 200
MILK 3.5% FAT - AT 20°C	g 300
LIQUID CREAM	g 1000

PREPARATION

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

DARK CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
LILLY CIOCCOLATO FONDENTE	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 create a milk chocolate coating.
COVERCREAM CIOCCOLATO	To Taste	

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