



## 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

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### 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

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### 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

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### 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

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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

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INGREDIENTS	
COVERCREAM BIANCO	To Taste

## MILK CHOCOLATE FLAVOURED COATING

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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

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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