Profiteroles
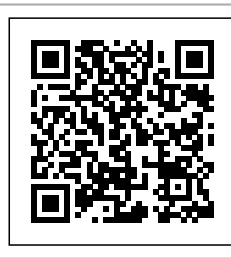
Recipe by: Laura Vitale

Makes about 16

Prep Time: 25 minutes
Cook Time: 20 minutes

Ingredients

For the pastry:
__½ cup of Water
__½ cup of All Purpose Flour
__½ tsp Salt
__4 Tbsp of Unsalted Butter
__2 Eggs at Room Temperature
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For the filling:
__1 ¼ cup of Heavy Cream
__3 Tbsp of Powdered Sugar
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For the topping:
__2/3 cup of Heavy Cream
__1 cup of Bittersweet Chocolate

1) Preheat your oven to 425 degrees, line a baking sheet with some parchment paper and set aside.

2) In a saucepan, add the water and butter and bring it to a boil over medium heat, turn the heat to low, add the salt and flour and continue to cook for about a minute while stirring the whole time.

3) Add the dough to a bowl, using a handheld electric whisk, whisk it for about a minute to allow it to cool down then add one egg at a time and whisk until the dough comes together.

4) Using a small ice cream scoop, form your profiteroles and place them a couple inches apart on your prepared baking sheet.

5) Bake them for 20 minutes, when they come out, pierce each one on its side with a sharp paring knife and allow them to cool completely.

6) In a bowl, using a handheld electric whisk, whisk the heavy cream and powdered sugar until it becomes really thick (not thick enough to turn into butter but close enough) set it aside.

7) To make the topping, heat up the cream in either a saucepan or microwave, pour it over the chocolate in a bowl and allow the to sit for a few minutes, after a few minutes, whisk them together until the chocolate melts, set aside.

8) Take each puff, make a little hole on its side using a sharp knife, fill it with the heavy whipped cream (Using a piping bag fitted with a large tip) then dunk them in the chocolate mixture and place them on a platter. Continue filling the rest of them and either lay them on a single layer on your serving platter or slightly stack them. Allow them to sit in the fridge for about an hour before serving.