

Vanilla, Hazelnut & Chocolate Profiteroles

Ingrédients

- 518g whole milk
- 165g heavy cream
- 120g granulated sugar
- 50g atomized glucose
- 50g skimmed milk powder
- 4g ice cream stabilizer
- 1 vanilla bean
- 150g hazelnut puree
- 65g water
- 85g fresh whole milk
- 2g salt
- 2g granulated sugar
- 60g butter
- 80g flour
- 125g whole eggs
- 210g Caraïbes chocolate
- 270g heavy cream

Préparation

1. One of the most common desserts in France, and yet there weren't any here yet, profiteroles!
2. So here is my version, very simple with a hazelnut & vanilla ice cream that pairs very well with the chocolate sauce.
3. Of course, you can use store-bought ice cream if you don't have the time / equipment to make your own, and vary the flavors according to your tastes, in which case it becomes a very quick dessert to make, but still as good!
4. Ingredients: I used Norohy's Madagascar vanilla & Valrhona's Caraïbes chocolate: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
5. I used Koro's hazelnut puree: code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
6. Equipment: Perforated baking tray Piping bags 10mm nozzle Preparation time: 50 minutes + cooking + resting
For 8 people (about 3 puffs per person): Hazelnut & Vanilla Ice Cream: whole milk heavy cream granulated sugar atomized glucose skimmed milk powder ice cream stabilizer 1 vanilla bean hazelnut puree Bring the milk and cream to a boil with the seeds from the vanilla bean.
7. Then add the sugar, glucose, milk powder, and stabilizer, mix well, and bring the mixture to 85°C.
8. Then add the hazelnut puree, strain the mixture and blend it with an immersion blender.
9. Cool in the refrigerator.
10. After at least 4 hours in the refrigerator, blend again and pour into your ice cream maker.
11. Store the ice cream in the freezer until assembling.
12. Choux Pastry: water fresh whole milk salt granulated sugar butter flour whole eggs Preheat the oven to 180°.
13. Bring the water, milk, salt, sugar, and butter to a boil.
14. Off the heat, add the sifted flour all at once.
15. Put back on the heat and dry out the dough over low heat with a spatula for a few minutes until a thin film forms on the bottom of the pan.
16. Put the dough into a bowl (or into the bowl of a mixer) and mix a little to cool it before incorporating the

lightly beaten eggs gradually at medium speed.

17. Wait for the dough to be homogeneous before each addition.

18. Stop mixing when the dough has a glossy appearance: a line drawn with a finger in the dough should close up.

19. Pipe small choux (depending on the size you pipe, you should have between 25 and 30 small choux).

20. Sprinkle with a little icing sugar, then bake the choux at 180°C for 30 minutes.

21. Let cool.

22. Chocolate Sauce & Assembly: Caraïbes chocolate heavy cream QS chopped hazelnuts Melt the chocolate, then gradually pour the hot cream over it while mixing well to obtain a smooth and shiny ganache; if needed, use an immersion blender.

23. Next, fill the choux with a scoop of ice cream, place 3 choux per plate, pour the chocolate ganache over them, then add some chopped hazelnuts.

24. Serve immediately, and enjoy!

Recette imprimée depuis www.iletaitungateau.com