



MIA

GARCIA
NEVETT

FLA

CHOCOLATIER
de MIAMI

Profiteroles

These small puffs of choux pastry are a versatile base for a yummy dessert. Serve them filled with ice cream, whipped cream or fresh fruit along with your favorite dessert sauce. As choco-fanatics, we like them with a generous serving of hot fudge.

INGREDIENTS

2/3 cup milk
1 tablespoon cornstarch (gluten-free flour)
2.6oz chocolate
2 egg yolks
3 egg whites
1/3 cups sugar
1/2 tsp white wine vinegar
butter and sugar for dusting



PREPARATION

Preheat the oven to 400 degrees F.

In a pan, combine water, milk, butter, salt and sugar. Cook at medium heat until simmering. Add the flour and cook whisking until it comes off the walls of the pan.

Remove from heat and add eggs and whisk until well incorporated into the dough and the mixture is thick. Spoon the mixture into a pastry bag fitted with a large plain round tip. Pipe in mounds 1-1/2 inches wide and 1 inch high onto a baking sheet lined with parchment paper or Silpat. Beat one egg. Dip a spoon in the beaten egg and flatten the swirl at the top of each puff.

Put in the oven and lower temperature to 360 degrees F. Bake for 20 minutes. Open the oven to let some heat out and continue baking for 10 minutes more or until golden brown.

Enjoy filled with ice cream and topped with Garcia Neveitt Signature Hot Fudge.

*indulge in
the experience!*

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