



JERNEJ KITCHEN

PROFITEROLES WITH CHOCOLATE AND CREAM

Profiteroles with chocolate and cream is a simple dessert recipe made with choux pastry, whipped cream, and topped with chocolate.

MAKES	30	SMALL PROFITEROLES
PREPARATION:	15	MINUTES
BAKE:	25	MINUTES
TOTAL TIME:	40	MINUTES

CHOUX PASTRY

1/2 recipe [How to Make Choux Pastry](#)

FILLING

360 g (1 1/2 cup) whipping cream

2 tbsp sugar

1 tsp vanilla paste

CHOCOLATE GANACHE

120 g (4.2 ounces) dark chocolate

120 g (1/2 cup) whipping cream

2 tsp (20g) unsalted butter

TOOLS AND EQUIPEMENT

bowl

electric mixer

saucepan

pastry bag with a round tip

PALJENO TESTO

First, let's make choux pastry. Follow our recipe [How to make Choux Pastry](#). You will only need to make half of the amount for this recipe because we make 30 smaller profiteroles.

FILLING

Add whipping cream, sugar, and vanilla paste to a bowl. Beat with an electric mixer until stiff peaks form. Using a knife, make an incision at the bottom of each profiterole. Fill a piping bag fitted with a round tip with the whipped cream and generously fill each profiterole with the cream. Place the bottom side down onto the prepared serving plate.

DRIZZLE

For the chocolate ganache, add the whipping cream to a saucepan, place over high heat and bring to a boil. Roughly chop the chocolate and add it to a small bowl. Pour the boiling cream over the chocolate, and set aside for 5 minutes. Add the room temperature butter and stir well to get a smooth, creamy ganache. Drizzle the chocolate (room temp) over the profiteroles on the serving plate.

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