



## *Profiteroles*

- 1/2 cup whole milk
- 1/2 cup water
- 1/2 cup butter
- Pinch sugar
- Pinch of salt
- 1 cup flour
- 5 eggs
- vanilla & coffee ice cream

### Chocolate Sauce:

- 3/4 cup half & half
- 1 T. butter
- 1-1/3 cup semi-sweet chocolate chips
- 1/4 t. vanilla

Preheat oven to 375° F. Line baking sheet with parchment paper.

Other gear: A pastry bag with large tip (or 2 spoons)

1. Combine the milk, water, butter, sugar, and salt in a medium saucepan and bring to boil over medium-high heat. Add the flour all at once, lower the heat to medium-low and stir with a wooden spoon until a light crust starts forming on the bottom of the pan. Then keep stirring for another 2 minutes.

2. Take the dough out of the pan and place into a medium-size mixing bowl. Start mixing with a hand mixer and then add the eggs, 1 at a time, beating well after the addition. (The mixture won't become smooth until after you add the last egg.)

3. Spoon the dough into the pastry bag. (Or get 2 spoons to use.) To keep the parchment paper from slipping, take a bit of the dough and place it under the corners of the parchment paper. Pipe out 12 rounds (about 1-1/2 to 2 inches in diameter) onto the parchment. Dip your finger into a small bowl of water and pat down the tops to make them smooth. Bake for 15-20 minutes, until golden brown.

4. Slide the parchment off the baking sheet onto a cooling rack. Turn the puffs upside-down to cool completely. (The puffs can be stored in a container at room temperature for up to 2 days.) Continue making and baking more puffs.

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5. Make the chocolate sauce by placing the half & half and butter into a large microwave -safe measuring cup or bowl. Heat for 1-1/2 minutes, until the cream is hot. Add the chocolate and vanilla, but don't stir. Let the mixture sit for about 2 minutes, then take a small whisk and begin mixing. (Note: The sauce can be made in advance and kept in the refrigerator. To reheat, microwave for 1-2 minutes, until sauce is warm and pourable.)

6. When you're ready to fill the profiteroles, cut each puff in half with a serrated knife. Fill the bottom halves with a small scoop of ice cream and cover with the tops. Place 2 to 3 profiteroles on each dessert plate and drizzle with warm chocolate sauce.

Note: The filled Profiteroles can be stored in the freezer for a few weeks.