



# CROQUEMBOUCHE



## QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- 100% natural, contains no preservatives, additives or emulsifiers



90



medium

## INGREDIENTS FOR 1 PORTION

### PROFITEROLES

**2 cup(s)** Water

**8 OZ** Butter, unsalted

**1 tsp** Kosher salt

**2 cup(s)** AP Flour

**8 pcs** Egg(s), large

### CHOCOLATE MOUSSE

**1 cup(s)** QimiQ Classic

**2 cup(s)** Whipping cream 36% fat

**1 cup(s)** Dark chocolate 70 % cocoa, melted

### CHOCOLATE GANASH

**1 cup(s)** Dark chocolate 70 % cocoa

**1 cup(s)** Whipping cream 36% fat

### CARAMEL

**1 cup(s)** Water

**2 cup(s)** Sugar

## METHOD

### 1. Profiteroles:

- 1) Preheat oven to 425°.
- 2) In a sauce pan, bring water, butter & salt to a boil.
- 3) Take off the heat - Add the flour while stirring until fully incorporated.
- 4) Return to the heat and slowly stir to evaporate the remaining moisture.
- 5) Add the mix into a mixer.
- 6) Set to medium speed and add the eggs one at a time till smooth.
- 7) Place the mix into a piping bag - Pipe large marble-sized dollops.
- 8) Bake for 15 minutes, then reduce to 350° for an additional 20 minutes.
- 9) Allow to fully cool.

### 2. Chocolate Mousse:

- 1) Whip the QimiQ Classic smooth.
- 2) Add the cream and chocolate - whisk till smooth.
- 3) Add to a piping bag with an injection tip.
- 4) Fill each profiterole with the mousse.

### 3. Caramel:

- 1) In a sauce pan, add the sugar and the water.
- 2) Cook to the sugar and water till it becomes dark amber.

3) Use a dollop of the caramel to be the glue for the profiteroles.

4) Keep warm and drizzle once the mixture begins to cool.

4. Chocolate Ganash:

1) Warm the cream to a scald.

2) Pour the cream in with the chocolate and blend till smooth.

3) Drizzle over the tower.