# Chocolate puffs Christmas dessert



**Consejo del chef**

Add your final touch turning the top of the puffs into gold with a kitchen torch.

## Raciones para

- ❏ **125 ml**
- ❏ **150 gr** Water
- ❏ **125**
- ❏ **1/5** Tablespoons of sugar
- ❏ **115 gr** Butter
- ❏ **2** Tablespoons of cocoa powder
- ❏ **ml**
- ❏ **3** Eggs
- ❏ For the meringue:
- ❏
- ❏ **2 gr** White eggs
- ❏ **1/2** Sugar

1. For the choux pastry, bring water together with milk, sugar, salt and butter to a boil.
2. For the choux pastry, bring water together with milk, sugar, salt and butter to a boil.
3. Remove from fire and add the eggs, one by one, blending them with the dough.
4. Place the dough in a piping bag with a round tip and shape balls of the desired size over a tray with parchment paper. Preheat the oven and bake for 30 minutes at 200 °C. Let it cool.
5. To make the meringue, pour the white eggs into a bowl, add the vanilla essence and beat until stiff. Meanwhile, add sugar divided into three: first, before beginning to whisk. Second, when the mix is a bit foamy. Last, when the stiff picks almost form.
6. Stop beating when you have a glossy, smooth texture with stiff picks. Spread the top of the choux with the meringue. Burn with a cooking torch and serve.

# Chef's Notes

https://cookinglovers.teka.com/en/receta/chocolate-puffs-postre-naviden/