



Consejo del chef

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

Raciones para

125 ml Water

125 ml Whole milk

2 Tablespoons of sugar

1/5 Teaspoon of salt

115 gr Butter

150 gr Flour

2 Tablespoons of cocoa powder

3 Eggs

For the meringue:

2 White eggs

90 gr Sugar

1/2 Teaspoon of vanilla essence

- 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/es/receta/chocolate-puffs-postre-naviden/>

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