

# Chocolate puffs Christmas dessert

COOKING  
LOVERS TESA



## 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

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<https://cookinglovers.teka.com/es/receta/chocolate-puffs-postre-naviden/>

