



Greek Chocolate Cream Puffs

30'

Hands on

6 hours'

Hands off

15'

Cook Time

20

Portion(s)

2

Difficulty



Method

For the syrup

- Place a **pot** over medium heat and add the sugar, water, cognac, lemon rinds.
- Heat for 2-3 minutes until the sugar melts completely.
- When the mixture takes on a syrupy consistency, remove from heat and set it aside to cool completely.

For the crème

- Place a pot over medium heat and add the 450 g of milk and the half sugar along with the vanilla extract. Let it heat very slowly.
- In the meantime, in a **bowl**, add the remaining milk and sugar along with the egg yolks.
- **Whisk** until the sugar dissolves completely and add the corn starch. Whisk again to incorporate. Do not add the corn starch before adding the milk because it will not incorporate correctly.
- As soon as the mixture in the pot comes to a boil, gradually add the mixture in the pot to the mixture in the bowl, while continuously whisking.
- When all of the contents of the pot is added, add the mixture in the bowl to the pot and stir continuously for about 1-2 minutes, until the crème thickens. As soon as the first bubble appears on the surface it is ready.
- Remove from heat and immediately add the butter. Continue stirring until the butter melts and is incorporated.
- Quickly transfer the crème to a bowl and cover with plastic wrap making sure the wrap directly touches the surface of the crème.
- Refrigerate for 2-3 hours, until completely chilled.
- When ready, remove from refrigerator and stir thoroughly with a spatula or a whisk to make the crème nice and fluffy.

For the dough

- Preheat oven to 180* C (360* F) Fan.
- Beat the egg whites along with the salt in a mixer on high speed,

Ingredients

For syrup

- 150 g granulated sugar
- 200 g water
- 20 g cognac
- rinds from ½ lemon

For crème

- 500 g milk 3.5% fat
- 135 g granulated sugar
- 1 teaspoon vanilla extract
- 3 egg yolks
- 50 g corn starch
- 75 g butter

For dough

- 180 g egg whites (6 medium eggs)
- a pinch of salt
- 160 g granulated sugar
- 120 g egg yolks (6 medium eggs)
- 1 teaspoon vanilla extract
- 200 g soft flour
- 1 levelled teaspoon baking powder (2.5 g)

For glaze

- 10 g butter
- 75 g heavy cream
- 100 g dark chocolate couverture

Διατροφικός πίνακας

Nutrition information per portion

256 Calories (kcal)	11.0 Total Fat (g)	5.7 Saturated Fat (g)	34.0 Total Carbs (g)
13%	16%	29%	13%
25.0 Sugars (g)	4.8 Protein (g)	1.0 Fibre (g)	0.17 Sodium (g)
28%	10%	4%	3%

using the whisk attachment.

- Add the sugar in 10 batches while beating. (Do not add the sugar all at once or else your mixture will not rise and become fluffy.)
- Then add the egg yolks and vanilla. Beat just to incorporate.
- Remove the mixer's bowl from stand and sift the flour and baking powder into the mixing bowl. This will help give the mixture a light and airy texture.
- Gently fold into mixture with a spatula until the ingredients are completely combined without letting it lose its volume.
- Transfer mixture to a [pastry bag](#).
- Line 2 [baking pans](#) with parchment paper and pipe the mixture out on them, creating small little "cakes" that are 4-5 cm in diameter.
- Bake for 12-15 minutes.
- When ready, remove from oven and set them aside to cool.

For the glaze

- In a bowl, add the heavy cream, butter and chocolate couverture chopped into pieces. Heat in the microwave for 1 ½ minutes at 800 Watts.
- When ready, remove from microwave and gently stir to help the chocolate melt completely and the mixture is combined.
- Set aside to cool.

To assemble

- Pick up one of the little "cakes" at a time and dip the flat side into the syrup for 5 seconds.
- Stir the crème with a spatula until it is nice and smooth.
- Turn half of them upside down and (bottom side up) and fill them with the crème.
- Dip the other half of the little cakes into the chocolate glaze (on one side) and place over the ones that are filled with crème.