

Peppermint Profiteroles

Makes about 2 dozen small profiteroles

This recipe makes 2 dozen small profiteroles which is a lot, so remember that they freeze well and can be turned into sweet or savory creations. In short, you won't be sorry to have these on hand. When ready to use, simply place the puffs in a hot 375 degree oven for a couple of minutes to crisp them up and then use as desired.

For Pâte à Choux:

6 tablespoons unsalted butter

¼ tsp salt

1 cup water

1 cup bread flour

6 large eggs

For chocolate sauce (see instructions below for quantity)

Semi-sweet chocolate chips

Heavy cream

For filling:

Peppermint ice cream (about 1 heaping tablespoon per profiterole)

For the pâte à choux, preheat the oven to 425 degrees and grease a baking sheet with butter.

In a small saucepan, bring the butter, salt, and water to a boil. Reduce the heat to medium and stir in the bread flour using a wooden spoon. As you stir, a dough will form that will pull away from the sides of the saucepan. Once this happens, keep stirring for two to three minutes more to cook off any excess water from the dough.

Remove the saucepan from the heat and place the dough in the bowl of an electric mixer. Beat the dough on high speed for two minutes and then slowly add the eggs one at a time. Beat well after each addition. The dough will not seem to come together right away, but keep adding the eggs and eventually you will get a thick, sticky dough.

Using a piping bag and large tip, pipe the dough into mounds 1 ½-inch wide by 1-inch high on a greased baking sheet. Bake for 15 minutes. Pierce each cream puff with a skewer or the tip of a knife and continue baking 10 minutes more. **Note:** If the profiteroles are browning too quickly, simply reduce the oven to 375 degrees.

Once the puffs are golden brown, turn off the oven and let the puffs sit in the heated oven for an additional 5 to 10 minutes. Remove the puffs from the oven and allow them to cool completely. Using a sharp serrated knife, cut the top third of each puff off and reserve it.

This recipe came from *Minced* at www.minced.wordpress.com.

For the chocolate sauce:

For every two ounces of semi-sweet chocolate add 2 tablespoons of heavy cream. The chocolate and cream can be melted over low heat in a small saucepan or microwaved in a small, microwave-safe bowl. If microwaving, microwave the ingredients for 1 minute; then stir. Continue microwaving in 30 second increments, stirring each time, until the chocolate sauce is smooth. If the sauce is too thick add a little more cream.

When ready to serve, scoop a small spoonful of peppermint ice cream (I found that a metal tablespoon worked great for this) into the bottom half of each puff. Place the top of each puff atop the ice cream and drizzle with the hot chocolate sauce. Serve the profiteroles immediately. Enjoy.