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Haco swiss



Desserts

The perfect end to a great meal is a heavenly dessert.

Profiteroles With Trio Of Filling & Warm Chocolate Sauce

Serves 4

Profiterole

50ml	milk
70ml	water
70g	unsalted butter, cut in to cubes
85g	plain flour
3g	salt
3	whole eggs, lightly beaten

Vanilla Cream Filling

100g	Haco Crème Pâtissiere
250ml	milk
250ml	cream
1	vanilla pod, scraped

Orange Cream Filling

100g	Haco Crème Pâtissiere
250ml	milk
250ml	cream
2	oranges, for zest

Chocolate Mousse Filling

260g	Haco Swiss Chocolate Mousse
500ml	cold milk

Warm Chocolate Sauce

300ml	cream
200g	dark chocolate, broken into small pieces

4	fresh mint sprigs, for garnishing
4	spun sugar, for garnishing
	icing sugar, for dusting

- For the profiterole: Heat the milk, 70ml water, and unsalted butter in a saucepan and bring mixture to a boil. Add in the plain flour and salt and stir vigorously with a wooden spoon until smooth. Remove saucepan from the heat and let the mixture cool for about 7 minutes. Pour the mixture into an electric mixer and whisk on low speed. Slowly add in the beaten eggs and gradually increase to high speed and whisk until smooth. Pour the batter into a piping bag and pipe onto a silicon-lined baking tray, and then bake in a preheated oven at 180°C until risen and golden browned, for about 12 minutes. Remove baking tray from the oven and set aside.
- For the vanilla cream filling: Place the **Haco Crème Pâtissiere**, milk, cream, and scraped vanilla beans into an electric mixer and whisk at high speed until smooth, for about 60 seconds. Set aside for 5 minutes, and whisk again until the mixture has thickened. Pour the vanilla cream mixture into a piping bag with a nozzle attached and place in the refrigerator to chill, for about 30 minutes. Remove the chilled vanilla cream from the refrigerator and pipe into the profiteroles.
- For the orange cream filling: Place the **Haco Crème Pâtissiere**, milk, cream, and orange zest into an electric mixer and whisk at high speed until smooth, for about 60 seconds. Set aside for 5 minutes, and whisk again until the mixture has thickened. Pour the orange cream mixture into a piping bag with a nozzle attached and place in the refrigerator to chill, for about 30 minutes. Remove the chilled orange cream from the refrigerator and pipe into the profiteroles.
- For the chocolate mousse filling: Place the **Haco Swiss Chocolate Mousse** and cold milk into an electric mixer and whisk at high speed until smooth, for about 6 minutes. Pour the chocolate mixture into a piping bag and pipe it into the profiteroles.
- For the warm chocolate sauce: Heat the cream in a saucepan over low heat and then bring to a boil. Pour the hot cream over the dark chocolate and whisk until the chocolate has melted and smooth.
- To serve: Place 3 profiteroles onto each serving plate and dust with icing sugar. Garnish the profiteroles with a mint sprig and a spun sugar, and add the chocolate sauce onto the plate.