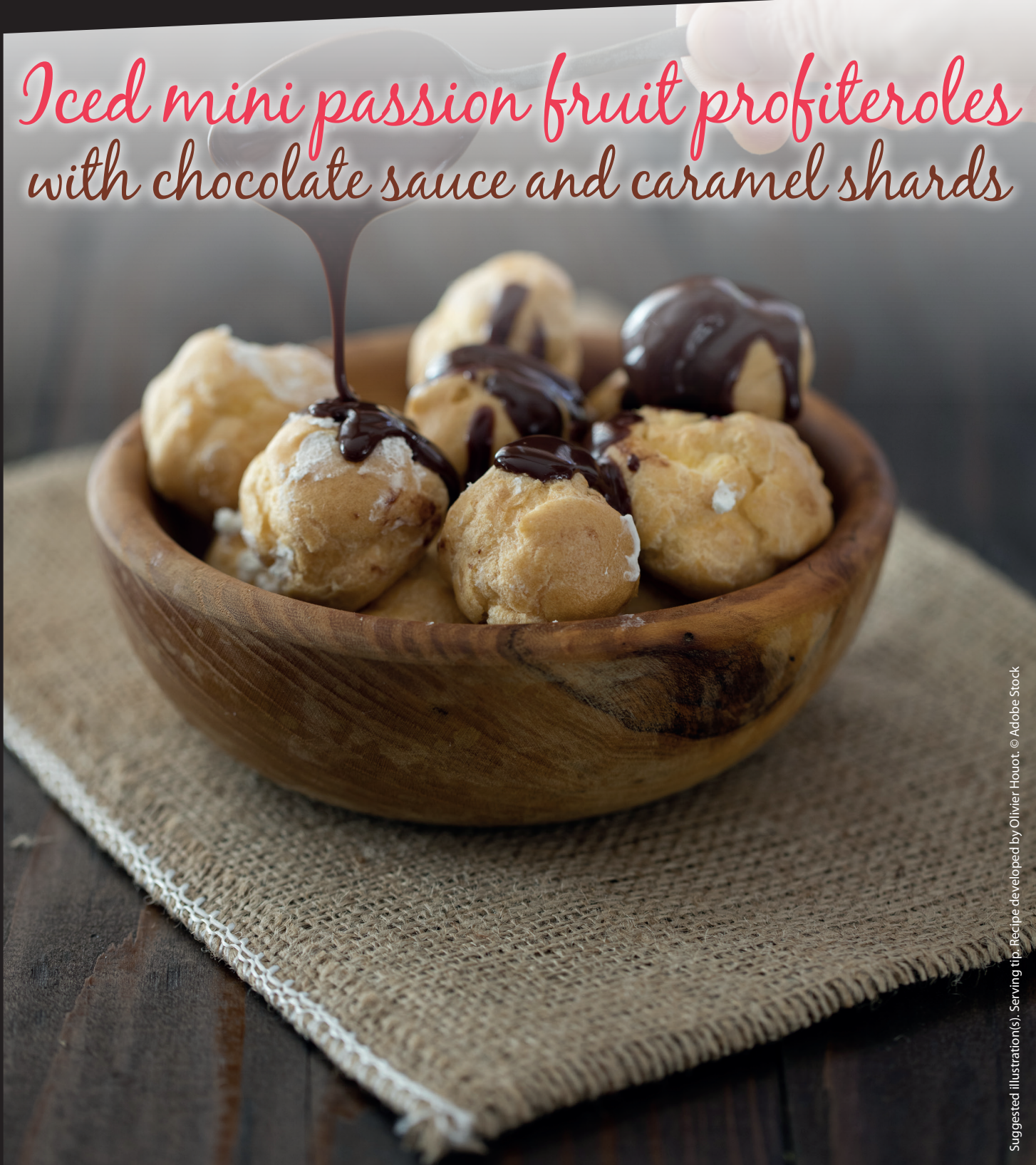


Iced mini passion fruit profiteroles with chocolate sauce and caramel shards



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Suggested illustration(s). Serving tip. Recipe developed by Olivier Houot. © Adobe Stock

LÉONCE BLANC PASSION FRUIT PURÉE



Frozen
 or ambient
 1 kg



Choux pastry

Water	500 g
Salt	10 g
Sugar	10 g
Diced butter	250 g
Flour	500 g
Whole eggs	700 g

(approximately, adapt to the consistency of your pastry)

PREPARATION:

Put the water, sugar and diced butter in a saucepan and heat over a low heat. When the water comes to the boil, remove from the heat and sprinkle in the flour.

Return to a low heat and dry out the dough.


Put in the mixer bowl and beat with the paddle.

Slowly add the eggs to achieve the desired consistency.

Pipe little choux buns 1.5cm in diameter onto a baking sheet. Brush with egg wash. Bake as normal. Cool on a rack.

Passion fruit ice cream

(for 6kg of mixture)

Water	250 g
Whole milk	2,7 kg
Cream	1 kg
Sugar	735 g
Combined stabiliser for ice cream	15 g
Invert sugar	100 g
Glucose powder DE 36/39	200 g
 Léonce Blanc passion fruit purée	1 kg

PREPARATION:

Defrost the purée the day before in the fridge.

Put the whole milk and invert sugar in a saucepan of the right size or in the pasteuriser set to high. Heat over a low heat.

At 35°C, add the cream stirring continuously.

Combine the stabiliser and the caster sugar, then add the glucose powder.

Add the sugar mixture at 45°C. Mix well.

Heat to 82°C for 5 minutes.

Blend then chill as quickly as possible to 4°C.

Leave to rest for at least 4 hours and a maximum of 16 hours.

Before churning, add the **Léonce Blanc** passion fruit purée. Blend well.

Put into containers immediately after churning.

Freeze at -28°C minimum.

Chocolate sauce for frozen dessert

(for 1150 g)

Water	300 g
Cocoa powder 20/22	100 g
Sugar	250 g
Glucose powder	250 g
Chopped dark chocolate 70%	250 g

PREPARATION:

In a saucepan over a low heat, put the water, cocoa, sugar and glucose powder. Heat gently to 85°C.

Off the heat, add the chopped dark chocolate whisking in the centre of the pan.

When the chocolate is melted, blend with a hand blender, without adding any air.

If necessary, reheat in the microwave before using.

Caramel tuile

Caster sugar	250 g
Slightly salted butter	50 g

PREPARATION

Make a dry caramel, adding the sugar slowly.

Loosen with the slightly salted butter.

Spread a thin layer between 2 sheets of greaseproof paper. Place on a baking sheet.

Leave to cool.

Break the caramel into shards before using.

Assembly

Cut the little choux buns in half and generously fill with a piping bag (plain nozzle).

Seal the little choux buns and freeze. For service, put a little chocolate sauce in the bottom of the container.

Arrange 5 to 8 little iced choux buns (depending on your costs) and coat them with chocolate sauce.

Decorate with Chantilly cream if you like. Finish with a few shards of caramel tuile.

