

Profiterole Wreath

150–180 Min

Preparation

1. Split the vanilla pod lengthwise and scrape out the seeds. Pour 250 ml of milk into a saucepan and heat it with the split vanilla pod, without the seeds. Soak the gelatin sheets in water. In a separate bowl, combine the egg yolks with the remaining milk, vanilla seeds, cornstarch and sugar.
2. Once the milk comes to a boil, remove the vanilla pod. Slowly pour the hot milk into the prepared egg yolk mixture in a thin stream, whisking continuously. Pour the mixture back into the saucepan used to heat the milk and return it to the heat. Cook until thickened, then remove from the heat, add the butter and drained gelatin, and stir well.
3. Transfer the cream to a bowl and cover its surface directly with plastic wrap to prevent a skin from forming. Leave at room temperature for 30 minutes, then refrigerate until completely chilled.
4. Whip the whipping cream, then gently fold it into the chilled vanilla cream until combined. Transfer the cream to a piping bag fitted with a filling nozzle. Make a small hole in the bottom of each profiterole and fill with the vanilla cream.
5. Chop the chocolate and melt it in the microwave or over a bain-marie. Add the sugar and water to a saucepan, place over medium-high heat and allow the sugar to caramelize. Dip the profiteroles alternately into the chocolate and caramel, then arrange them into a wreath. Finally, decorate with the remaining caramel to create delicate caramel threads.

Ingredients 20 Portions

= Kotányi Produkte

1 pack	Small profiterole shells

For the vanilla cream:

450 ml	Milk
4	Egg yolks
1 sachet	Bourbon Vanilla Sugar
40 g	Cornstarch
1	Bourbon Vanilla Pods, Whole
30 g	Butter
2 sheets	Gelatin
250 ml	Whipping cream

For the topping:

70 g	Sugar
1 tbsp	Water
70 g	Chocolate