



BIGNE' WITH WHIPPED CREAM AND DARK CHOCOLATE CREAM

A delicious recipe perfect for the Christmas period, beautiful both to the eye and to the palate. Ideal for those who want to make a delicious dessert quickly and easily



INGREDIENTS:

300 ml of whipping cream

- **100 g** of Butter
- **200 g** of 00 flour
- **4-5** Eggs
- **250ml** of water
- **q.b** of white sugar
- **q.b** of salt
- **q.b** of dark chocolate Emilia Zaini “decorate and taste” cream



Difficulty
EASY



Preparation
40 min



Portion
30

- 1 To prepare the Bigné, put a saucepan with the butter cut into cubes, the water, the salt and the sugar and mix well until all the ingredients are blended. Bring the mixture to a boil, then add the flour all at once, stirring quickly to form a paste. At this point, cook for another couple of minutes, then turn off the heat and let it cool down

TIP

Not all ovens are the same and 20 minutes may not be enough to cook your cream puffs. In case, continue cooking until they have reached a nice golden color. But if you don't have too much time, don't despair, you can buy ready-made mini cream puffs and follow the same procedure



- 2** Take a mixer with a leaf hook and pour the dough into it. Activate the machine and add one egg at a time, taking care to add the next one only when the previous one is completely incorporated into the mixture. If after adding 4 eggs the compound is soft enough it means it's ready, if instead the compound looks a little hard, I suggest you add a fifth egg.
- 3** Take a baking tray and cover it with parchment paper. Pour the mixture into a pastry bag with a large nozzle and form the cream puffs on the pan. Bake at 200°C for about 20 minutes, taking care not to close the oven completely. You can keep it open with the help of a spoon.
- 4** In the meantime, whip the cream and put it in the fridge to firm up. When it is compact enough, put it in a sac à poche with the smallest nozzle and fill the puffs with it, which obviously must be cold. Before serving the cream puffs, add the chocolate cream and sprinkle with icing sugar.