



# Cream puffs with spicy chocolate sauce



Categoria

Doces e Sobremesas



Tempo de preparação

Demorado



Dificuldade

Chef



Custo

High



Com quem?

Meal for two



Nº de pessoas

4 pessoas

## Ingredientes

 10ml Gallo Extra Virgin

 Gallo Piri Piri Sauce

- 125ml milk
- 125ml water
- 125gr butter
- 1 coffee spoon of salt
- 150gr flour
- 4 eggs
- 125ml cream to whip
- 100gr baking chocolate
- 150gr sugar

1

Pre-heat the oven at 180°C. Line a baking tray with baking paper and put aside.

2

Add the water, the milk, the butter and the salt to a pan and simmer.

3

When it starts to boil, remove from the heat and add the flour, stirring with a wooden spoon until it forms a ball.

4

Place it back in the heat and stir until the dough is drier - for about 3 to 5 minutes.

5

Remove the dough from the pan and place it in a bowl, letting it cool for 10 to 12 minutes.

6

Now add one egg at a time to the dough, mixing the dough and the egg well. After everything is well-mixed, place the dough in a pastry bag and make small piles on top of the baking paper.

7

Put in the oven for approximately half an hour, take out of the oven and let it cool.

8

In a water bath, add the chocolate, cut in smaller pieces, and the olive oil.

9

Stir in order to get a very shiny chocolate sauce and then add the Original or Extra-Strong Piri-Piri, according to the desired intensity.

10

Whip the cream with 50 gr of sugar until you get a chantilly and let it set for 30 minutes in the cold.

11

Fill the cream puffs with the chantilly.

12

Place the remaining sugar in a pan in low heat to make the caramel. When it starts to get a golden colour, remove from the heat and let it cool.

13

Then, using a spoon, make caramel strings around the cream puffs and serve with the spicy chocolate sauce.



#### Dicas do Chef

*This is the ideal recipe to share as a couple, to celebrate a special occasion. Try serving this recipe with sliced strawberries marinated in sugar and, if you like, also add some drops of Port wine.*

#### Produtos utilizados



*Extra Virgin*  
Extra Virgin Olive Oil



*Piri Piri Sauce*  
Piri-Piri with Olive Oil



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