

## Profiteroles with Floc de Gascogne



### Ingredients

#### Choux pastry

40g butter  
100g flour  
1 tablespoon of sugar  
20cl of milk  
3 eggs + 1 yellow  
2g colored sugar balls

#### Ganache

20cl Floc de Gascogne rosé  
15cl double cream  
180g dark chocolate  
50g sugar

- Step 1: Preheat the oven to 190 ° C (th 6/7).
- Step 2: Prepare the puff pastry: boil the milk in a saucepan with the sugar and butter.
- Step 3: Add the flour, mix with a spatula, let the dough dry for 3 to 4 min on medium heat, stirring then let cool off the heat. Add the whole eggs one by one while mixing to obtain a homogeneous paste.
- Step 4: Using a pocket with a large plain sleeve form small choux buns on a plate covered with a sheet of parchment paper.
- Step 5: Add egg yolks with a brush and sprinkle with sugar balls. Put the choux buns for 15 to 20 minutes in the oven and let them cool off the oven.
- Step 6: **Prepare the choco floc ganache and the syrup:**  
Boil the cream and 5 cl of Floc de Gascogne in a saucepan.
- Step 6: Out of the heat, add the chocolate in pieces and stir quickly for 5 minutes. Place the ganache in the fridge, stirring regularly until it hardens.
- Step 7: Meanwhile, reduce the rest of the Floc de Gascogne with the sugar in a saucepan 8 to 10 min over medium heat to obtain a thick syrup.
- Step 8: At the time of serving, open the choux buns, fill them with the ganache arrange on a plate, sprinkle with sugar balls and top with Floc de Gascogne syrup