



Profiteroles:

Carefully stacked Bigné with ganache poured over the top!

Bigné

(Cream Puffs filled and then dusted with powdered sugar)

Makes: approx. 16 Time: 2 hours total

INGREDIENTI:

½ cup unsalted butter

1 cup water

1 cup flour

4 large eggs

ISTRUZIONI:

1. Preheat oven to 375 F°.
2. Prepare baking sheet with butter, or parchment paper.
3. In a large sauce pan bring butter and water to a boil.
4. On low heat Add flour and stir vigorously until mixture comes to a ball (about a minute).
5. Remove from heat. Wait for approximately 2-4 minutes.
6. Add one egg at a time stirring until fully incorporated then add the next egg.
7. Drop by spoonfuls onto prepared baking sheet. If you like more uniform *bigné*, place dough into piping bag or plastic baggy and cut off the corner and pipe out desired size. Use water on your finger to gently press the peak down.
8. Bake until Golden Brown and hollow. Approximately 20-25 minutes.
9. Allow to cool completely before filling.
10. Poke a hole into the side of the puff and then pipe filling into the center, making sure that it feels heavy...many times the air pushes against the filling and you may end up with an empty bigne.
11. Dust with confectioner's sugar.
12. Serve immediately or Refrigerate or Freeze for a few minutes! Best if served cold or semi-frozen.



FILLING

FILLING OPTIONS:

White Chantilly Cream: 2 cups Heavy Whipping cream, 5 Tablespoons confectioner's sugar, 1 teaspoon vanilla or 1 teaspoon vanilla bean paste. Whip until cream forms stiff peaks. Spoon into piping bag and place in refrigerator until ready to use. (You can even place berries inside if you cut the *bigné* open and pipe the cream inside.)—Nonna Amalia Style...

Gelato/Ice Cream: Use your favorite flavors, get creative! To fill, cut your bigne in half and spoon gelato inside. EAT immediately or place in freezer.

Nutella Cream: 2 cups Heavy Whipping Cream, 1/3 cup hazelnut spread, 2 teaspoons confectioner's sugar. Whip cream to stiff peaks, then combine Nutella with ½ cup whipped cream. Fold in gently the remaining whipped cream. Spoon into piping bag and refrigerate until ready to use.

Italian Custard Cream:

2 c milk

1/4 c sugar

2 egg yolks

1 egg

1 tablespoon flour or ¼ cup cornstarch

1/3 c sugar

2 Tbsp butter

1 tsp pure vanilla extract

1 lemon peel zest (optional, but recommended)

1 cup heavy whipping cream—whipped to stiff peaks

1. In a heavy saucepan, stir together the milk and 1/4 cup of sugar. Bring to a boil over medium heat.
2. In a medium bowl, whisk together the egg yolks and egg. Stir together the remaining sugar and cornstarch; then stir them into the egg until smooth. When the milk comes to a boil, drizzle it into the bowl in a thin stream while mixing so that you do not cook the eggs. Return the mixture to the saucepan, and slowly bring to a boil, stirring constantly so the eggs don't curdle or scorch on the bottom. Add Lemon Peel if desired.
3. When the mixture comes to a boil and thickens, remove from the heat and remove lemon peel. Stir in the vanilla, mix until incorporated fully. Cool in refrigerator completely. Once cool Gently fold in Whipped Cream. Spoon into piping bag and refrigerate until use.



Ganache:

Ingredienti:

1 cup heavy whipping cream

1 ½ cups semisweet chocolate chips (I prefer Guittard®—uses sunflower lecithin)

IF DOING WHITE CHOCOLATE OR MILK use 1/2 cup HEAVY WHIPPING CREAM and 2 cups Milk or White Chocolate Chips.

Istruzioni:

1. In a large sauce pan bring whipping cream just to a light boil stirring frequently
2. Add chocolate chips, put lid on.
3. Allow to sit for 4-5 minutes.
4. Stir with wooden spoon or spatula until the chocolate is fully melted.
5. Allow to cool for about 10 minutes then pour over your stacked *bigné*
6. MANGIATE!!
7. Reserve extra ganache in refrigerator or freeze. I use to layer my cakes....or as the topping for cakes...I just re-melt it on very low heat and then pour over whatever my heart desires!

