

DULCE DE LECHE PROFITEROLES

Profiteroles are one of my favorite desserts. Whenever we're in a French bistro, I look at the dessert menu first just to make sure they have them. Over the years, I've put my own spin on them, reserving the right to make them with any ice cream of my choosing. Feel free to substitute your own favorite.

PROFITEROLES INGREDIENTS (Makes about 2 dozen)

1 cup water

6 tablespoons unsalted butter, cut into pieces

$\frac{1}{4}$ teaspoon salt

1 cup all-purpose flour

4 large eggs

Dulce de leche ice cream (Haagen Dazs is best).

CHOCOLATE SAUCE INGREDIENTS

1 cup heavy cream

12 ounces semisweet chocolate, chopped

1 tablespoon honey

$\frac{1}{2}$ teaspoon pure vanilla extract

PREPARATION

Heat oven to 425 degrees F.

Line a baking sheet with parchment paper or a silpat and set aside.

In a small saucepan, bring water, butter, and salt to a boil. Stir until butter is melted. Reduce heat to medium, add flour,

and cook, stirring constantly with a wooden spoon. You want to see the mixture pull away from side of pan, forming a ball. This should take about 30 – 45 seconds. Remove from heat, transfer to a bowl, and let cool slightly, 2 to 3 minutes.

With a hand mixer, add eggs, one a time, beating well after each addition. Transfer warm batter to a pastry bag fitted with a $\frac{3}{4}$ -inch plain tip. Pipe mounds (about 1-inch high and 1 1/2-inches in diameter). Place them at least 1-inch apart on the prepared baking sheet.

Bake 20 to 25 minutes until golden. Remove from oven. Pierce the bottom of each profiterole once with a skewer, to help prevent sogginess. Prop the oven door open an inch or so and return them to the oven to dry for 30 minutes. Remove from oven and cool.

Using a melon baller or 1-inch ice cream scoop, scoop out balls of ice cream and place on parchment paper. Freeze for 20 minutes.

CHOCOLATE SAUCE

Simmer water in a pot. Place a medium heatproof bowl on top of the pot and combine the cream and chocolate. Stir until chocolate is melted. Add honey and vanilla and stir until smooth. Keep warm, covered.

PLATING

Using a serrated knife, halve profiteroles horizontally and fill with ice cream balls. Serve 3 profiteroles on each plate and drizzle with chocolate sauce.