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PROFITEROLES WITH CARAMEL ICE CREAM AND CHOCOLATE SAUCE

These little choux puffs have been on the dessert menu since we opened. We just make a tiny twist on the classic: We fill them with caramel ice cream instead of vanilla pastry cream. You can make the profiteroles a few hours ahead, keep them at room temperature in an airtight container, and assemble the dish at the last minute. Just be sure to warm them slightly before filling with the ice cream.

Makes about 18 profiteroles, serving 6

EQUIPMENT

Saucepan
Long-handled wooden spoon
Stand mixer with paddle attachment Pastry bag with large open star tip Baking sheet
Parchment paper
Skewer (or sharp knife)

PROFITEROLES

1 cup water
½ cup (1 stick) unsalted butter
1 teaspoon granulated sugar
½ teaspoon kosher salt
1 cup all-purpose flour
4 large eggs (or 5 medium)

Chocolate Sauce (recipe follows)

1 pint caramel or dulce de leche ice cream

Make the profiteroles: Preheat the oven to 425°F. Combine the water, butter, sugar, and salt in a saucepan and slowly bring just to a boil over medium heat. Add the flour all at once and use a long-handled wooden spoon to stir everything, with the pan still on the heat, until the dough no longer sticks to the sides of the pan.

Transfer the dough to the mixing bowl of a stand mixer with the paddle attachment. Turn to medium speed and add the eggs one at a time, beating slowly until the mixture is smooth. (You can also do this by hand, but be prepared to use some serious elbow grease.)



Place the dough in a pastry bag with a large open star tip and set aside to sit for 5 minutes. Line a baking sheet with parchment paper. Pipe the dough onto the paper in 2-inch balls, making sure they're at least 3 inches apart. Rotate the tip as you pipe to make the balls a little decoratively shaped.

Bake for 8 minutes. Then reduce the heat to 350°F and bake for about 22 minutes longer, until the profiteroles are golden brown. Pierce each one with a skewer or knife to release the steam inside, which will help them remain dry and crisp. Set aside to cool for 10 to 15 minutes.

To serve: Cut each profiterole in half. Fill one half with a generous scoop of ice cream then put the halves back together. For each serving, place three profiteroles on a plate, drizzle generously with warm chocolate sauce (about a 4-ounce ladle per serving), and serve immediately.

CHOCOLATE SAUCE

Makes 2¹/₂ cups

EQUIPMENT

Heavy-duty stockpot
Mesh or China cap strainer

INGREDIENTS

1 cup whole milk
½ cup heavy cream
2 tablespoons unsalted butter
½ cup granulated sugar
1½ cups grated 70 percent cacao chocolate

Combine the milk, cream, butter, and sugar in a heavy-duty stockpot. Scald by bringing just to a boil, then lower the heat and add the chocolate. Stir with a wire whisk until the chocolate is melted. Strain through a fine-mesh or China cap strainer to remove any lumps. Serve warm.



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