

VIENNESE BAGUETTE LIKE CREAM PUFFS

4 personnes

25 minutes

Hard



Ingredients

- 2 Brioche Baguettes
- ¼ liter of vanilla ice cream
- 110g of chocolate – 9cl of milk
- 10cl of liquid cream
- 2 tablespoons of flaked almond

Preparation

In an oven at 150°C roast the almonds for 15 minutes and during this time prepare the chocolate sauce by bringing the milk and the cream to a boil then, off the heat, add the chocolate in pieces.

Smooth the mixture and set aside.

Prepare small scoops of ice cream with a melon baller (5 to 6 per French Baguette), creating a base so that they don't slip.

Cut the Brioche Baguette in 2 and open each part and arrange them in dessert plates, add the ice cream and close gently.

For the remaining chocolate sauce on top and sprinkle with slivered almonds.

Astuce

You can accompany your preparation with a scoop of vanilla ice cream and whipped cream.

