

# VIENNESE BAGUETTE LIKE CREAM PUFFS

4 personnes 25 minutes Hard

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## 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.