

VIENNESE BAGUETTE LIKE CREAM PUFFS

4 personnes25 minutesHard

Ingredients

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

Preparation

1- 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.
2- Smooth the mixture and set aside.
3- 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.
4- Cut the French Baguette in 2 and open each part and arrange them in dessert plates, add the ice cream and close gently.
5- Pour 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.