TATUA
Specialised Dairy

Chocolate Mousse Choux Puffs

Ingredients

½ cup water
60g butter
1 tsp vanilla essence
½ cup flour
¼ tsp baking powder
1 Tbsp cocoa powder
2 eggs
Tatua Chocolate Mousse
Strawberries

Method

1. Heat the water, butter and vanilla in a saucepan until simmering.
2. Sift the flour, baking powder and cocoa together.
3. Stir the flour mixture into the water and mix well until the mixture leaves the side of the pan.
4. Cool for 5 minutes.
5. Beat in the eggs, one at a time with a wooden spoon until smooth and glossy.
6. Place spoonfuls on a lined tray and bake for 15 minutes at 200°C then reduce heat to 180°C for a further 15 minutes or until golden and hollow.
7. Cool completely before filling each puff with Tatua Chocolate Mousse and strawberry slices.