**Instruction**

**Chocolate profiterole :**

● [First](http://webtv.ac-versailles.fr/restauration/spip.php?page=video&id_article=130) weigh all the ingredients,

● Second [sift](http://webtv.ac-versailles.fr/restauration/spip.php?page=video&id_article=2) the flour,

● [Third make the choux pastry,](http://webtv.ac-versailles.fr/restauration/Pate-a-choux-au-lait-dessechee)

● [After fill the](http://webtv.ac-versailles.fr/restauration/spip.php?page=video&id_article=22)pastry bag with the choux pastry,

● With the pastry make the choux on the baking sheet (the size of €2 coins),

● Heat in oven the chou pastry.

● Melt the chocolate with the butter,

● Reserve with bain marie,

● Take the choux, cut in two part,

● Put the vanilla ice cream in the chou,

● For the end, put the hot chocolate on the choux.