

## Profiteroles



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1 cup water  
½ cup butter  
¼ teaspoon salt  
1 cup flour  
4 eggs  
1 pint Talenti Gelato (of your choosing)

Preheat oven to 425 degrees.

In a large pot, bring water and butter to a rolling boil. Using a wooden spoon stir in flour and salt until the mixture forms a ball. Transfer the dough to a stand mixer, beat in the eggs one at a time, mixing well after each.

Drop by generous tablespoonfuls onto an ungreased baking sheet. Bake for 20 to 25 minutes in the preheated oven, until golden brown. Centers should be dry.

When the shells have cooled, split the cooled shells in half, add a small scoop of ice cream and place the top on the cream puff. Cover and freeze until ready to eat. Remove from freezer for 5 minutes before serving.

Makes 18-22 medium-sized cream puffs