**Profiteroles**

**Serves:** 100 pieces

**Recipe source:** Matteo Musetti

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| **Equipment:**PastryMeasuring jugElectronic scalesSieveMedium saucepanWooden spoonKitchen AidPiping bagBaking trays lined with baking paperCrema Pasticcera2 medium saucepans6 small mixing bowlsElectronic scalesMeasuring jugWhiskWooden spoonPlastic containerChocolate toppingMedium saucepanMedium micing bowlSpatula | **Ingredients:**Choux pastry 360g butter240g milk240g water12g salt500g flour12 eggs at room temperatureCrema Pasticcera24 egg yolks80g corn flour80g rice flour520g sugar1400ml milk600ml fresh creamVanillaTopping 750g dark chocolate, melted. |

**What to do:**

Choux pastry

1. Preheat oven to 200°C, eco fan setting.
2. Place butter, water, milk and salt into a saucepan and bring to boiling point.
3. Remove from the stove and add sieved flour into the pan and mix well.
4. Put back onto the stove from 2-3 minutes to “dry’”. The mixture will be just starting to catch on the bottom of the pan when it is ready.
5. Put the mixture into the Kitchen Aid and mix with the paddle beater for around a minute to help the mixture cool down. Add one egg at a time until the mixture is well combined. You may not need to add all the eggs. The dough should be fairly stiff. Take note of the consistency before adding the last few eggs.
6. Put mixture into a piping bag.
7. Pipe balls of dough approximately 3cm diameter onto a lined baking tray, allowing room for the profiteroles to spread. Cook for around 6 minutes at 200°C, then reduce temperature to 180°C and cook for a further 15-20 minutes. The profiteroles should be lightly golden and crisp and firm. The exact cooking time depends on your oven and the size of the profiteroles that you have piped. Cook for longer if the profiteroles are not crisp.
8. On the day of service, crisp the dough balls in the oven for 2-3 minutes at 200°C.

Crema Pasticcera (custard filling)

1. Separate egg yolks from the whites. Set aside the egg whites for another use.
2. Add egg yolks, corn and rice flours and sugar to a medium saucepan. Mix until smooth with a wooden spoon.
3. In another saucepan, bring the milk, cream and vanilla to boiling point.
4. Add the milk mixture to the egg mixture and whisk well. Put the pan on the stove and cook gently until the mix is smooth and thick. Set aside to cool.
5. On day of service, pipe custard into the centre of each choux bun.

Chocolate Topping

1. Break chocolate into pieces and melt in a double boiler (or microwave). Remove from the stove.
2. Dip the top of each bun into the chocolate. Place in the fridge until the chocolate is set.