

## **CONTENTS**

Intro

Part I: Cream Filling

Part II: Choux Pastry

Part III: Creaming the Puffs

## **Greetings!**

Welcome to your guide to PROFITEROLES; your one stop shop to making the perfect version of this classic dessert. In this simple guide, you can expect to not only learn how to make the best profiteroles, but also use the knowledge learnt to apply to other delicious desserts!



## Ingredients

4 eggs
½ cup white sugar
4 tbspn cornflour
750ml milk
30g butter
1 tspn vanilla\*

\* the vanilla can be of any type (extract, essence, paste etc.)



In a saucepan, whisk all the ingredients together until combined



Heat the mixture from a high to low setting, so the eggs don't scramble



With the saucepan still on the heat, whisk constantly until the mixture is thick







Take the mixture off the heat, and add the butter for a velvety texture and glossy shine





## Ingredients

300ml water
½ tbspn sugar
100g butter
2¼ cup plain flour
Pinch of salt
6 eggs



Preheat the oven to 220°C

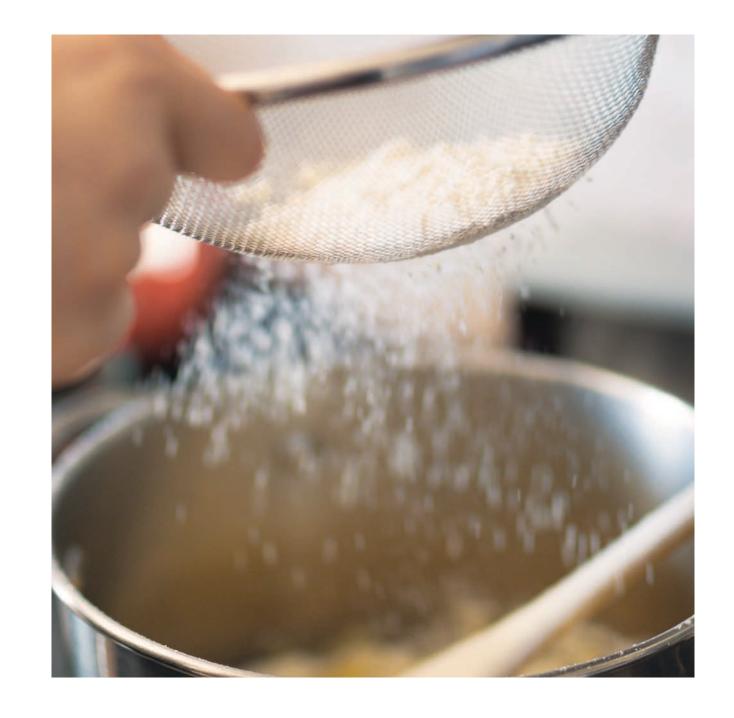


In a separate saucepan; bring the water, sugar and butter to boil. Then remove from heat





Sieve in the flour and salt, then combine the mixture well



Return to heat and stir continuously until the mixture does not stick to the pan

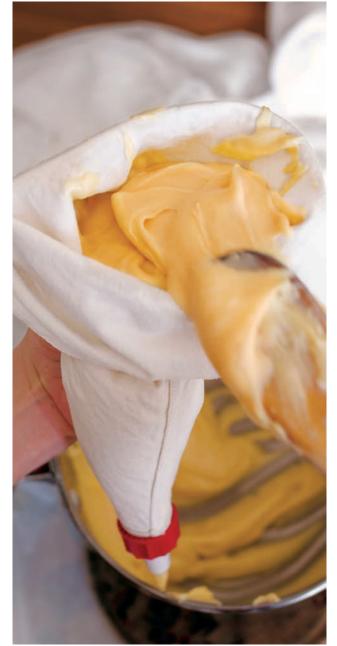


SAVIDAS SINS IN HAVAING ASSE 29 Part II Part II 30

Gradually add the eggs, one at a time, and mix.
Only adding the next egg when the mixture is fully incorporated



Place the mixture in a piping bag and squeeze shapes of similar sizes onto baking paper



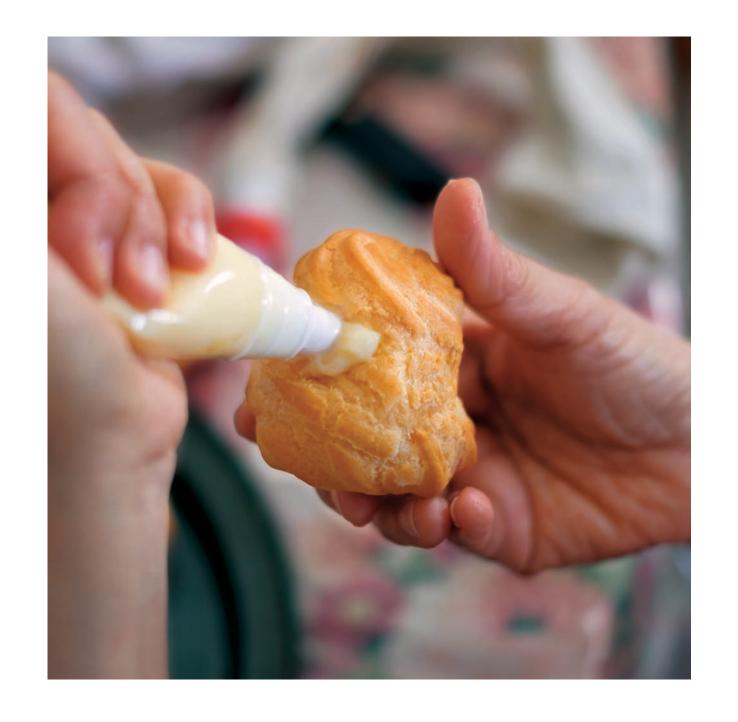


Bake for 15-20 mins or until golden brown





Pipe the cream filling into each profiterole until the cream begins to seep out



Share them, gift them, or eat them; it is time to enjoy the delicious fruits of your labour

