



Profiteroles and Chocolate Sauce

Choux Pastry

125ml Water

100g Flour (strong)

50g Butter/margarine

3 eggs*

Salt to season

**Sufficient egg to form a smooth pipeable mixture*

Cooking Time: 20-25 Minutes

Temperature: 200° C

Method

Combine water and butter, bring to the boil, add sifted flour, stir continuously and thoroughly to the boil. Continue cooking until mixture (panada) clears the sides of the saucepan and is of a smooth texture (this ensures adequate cooking of the starch). Allow to cool, then beat in the eggs gradually until a smooth pipeable mixture is produced use as required.

NB all the egg may not be required as quantities required vary marginally according to the strength of the flour used.

Choux pastry products - Examples of choux pastry products prepared using amounts specified in basic recipe.

Chocolate sauce

250g Milk Chocolate

250g Cream

150g Stock Syrup

1 vanilla sauce

Method

Heat cream and stock syrup and vanilla pod, add chocolate reduce heat and allow chocolate to melt.