



PREP: 40 min
COOK: 30 min
SERVES: 12

Creamy Vanilla Profiteroles

This old-school French classic takes a little while to pull together, but the results are so delicious and elegant. Just perfect for any special occasion or stacked into a spectacular croquembouche!

Ingredients

Pastry

1 cup (250ml) water
125g butter
1 cup (150g) plain flour
4 large eggs

Cream

400ml thickened cream
1 tsp Queen Organic Vanilla Bean Paste
1/3 cup (75g) caster sugar
Icing sugar for dusting

Method - Pastry

STEP 1

Pre-heat the oven to 200°C (fan forced) and line two baking trays with baking paper.

STEP 2

In a medium saucepan, heat water and butter, stirring, until butter melts and mixture comes to the boil.

STEP 3

Remove pan from heat and add flour. Using a wooden spoon, stir mixture until it comes away from the sides of the pan and forms a ball.

STEP 4

Transfer dough into the bowl of stand mixer. With the mixer on medium speed add eggs one at a time, beating well between each addition. Keep beating until mixture is thick and glossy.

STEP 5

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Method - Pastry

Spoon mixture into a piping bag fitted with a large (2cm) round nozzle. Pipe rounds (3-4cm) onto the baking paper leaving at least 5cm between each one.

STEP 6

Bake for 30 minute , swapping the top tray with the bottom tray half way through cooking. Bake until puffed and golden. Transfer the profiteroles to a wire rack to cool.

Method - Cream

STEP 1

To make the cream filling, whip cream, vanilla bean paste and caster sugar, to stiff peaks. Spoon it into a piping bag fitted with a small round tip and chill until ready to serve the profiteroles.

STEP 2

To serve, either cut each roll in half and pipe the filling in or poke a small hole in the bottom of each one and pipe the cream in. Pile them up on a serving tray.

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