

PROFITEROLE TOWER

INGREDIENTS - MAKES 12-14

For the pastry:

50g unsalted butter,
plus a little extra for greasing
2 tsp caster sugar
150ml tap water
75g plain flour, sieved
2 medium eggs, beaten

For the raspberry sauce:

300g raspberries
4 tbsp icing sugar

For the chocolate sauce:

175g dark chocolate, broken into squares
50g butter
50g caster sugar
2 tbsp runny honey
200ml single cream

For the vanilla sauce:

75g butter
175g white chocolate, broken
into squares
1 vanilla pod, seeds scraped
100g single cream



Prep: 10 mins
plus cooling
Cooking: 15 mins

METHOD - PASTRY

- Line a baking tray with baking paper and pre-heat the oven to 220C/200Fan/Gas Mark 7
- Place the butter, sugar and water into a small pan, heat and bring to the boil, making sure all the butter has melted.
- Remove from the heat and add the flour. Beat together with a wooden spoon and tip into a glass bowl to cool slightly.
- Beat in the egg one at a time. Keep mixing till all the egg is finished and the mixture forms a smooth paste.
- Using 2 teaspoons spoon the mixture onto the prepared baking sheet. Make sure they are well spaced apart.
- Use a little cold water on your fingertips to dab off any sharp points on the balls so that they bake evenly.
- Bake in the oven for 18 minutes. Once they are pale golden and crisp they are ready.
- Take out of the oven and quickly make a little hole in the bottom of each with a skewer to allow the steam to come out.
- Leave to cool completely on a wire rack.
- Place a few spoonfuls of the white chocolate sauce onto the middle of the cake stand to help hold the profiteroles in place and pile the profiteroles into a tower. You might need a little dot of white chocolate sauce here and there to help them not fall over. Then pour over the sauces you like.

METHOD - SAUCES

- For the raspberry sauce, place the raspberries and icing sugar into a blender and blend until smooth. Pass through a sieve into a bowl to remove the seeds. Pour into a jug to serve.
- For the chocolate sauce, place the butter, sugar, chocolate and honey into a bowl that fits snugly over a pan of gently simmering water and allow to melt. Pour in the cream and stir until melted and combined. Pour into a jug.
- For the white chocolate sauce, place the white chocolate squares, butter and cream into a bowl. Pour the cream and vanilla seeds into a small pan and bring to the boil. When it is almost boiling, take off the heat and pour over the chocolate. Stir together until all the chocolate has melted and the sauce is smooth. Pour into a jug.

Remember!
Always ask an adult for help when
using hot, sharp or heavy objects
in the kitchen.

matilda
and the
Ramsay bunch