

Chocolate profiteroles

Ingredients:

For the profiteroles:

- 50g (2oz) plain flour
- 15g (½oz) cocoa powder
- 2 medium eggs
- 1 teaspoon caster sugar
- 50g (2oz) butter

For the raspberry cream:

- 150g (5oz) fresh or frozen raspberries
- 1 teaspoon caster sugar
- 150ml (¼ pint) double or whipping cream

To decorate:

- 75g (3oz) white chocolate

Makes around 15

Profiteroles are little, crispy pastry puffs. These chocolate puffs are filled with tangy raspberry cream, but you could just use whipped cream if you prefer.



- Heat the oven to 220°C, 425°F or gas mark 7. Grease two baking trays (see page 6). Hold each tray under the cold tap briefly, then shake off the water.



- Cut a large rectangle of baking parchment. Fold it in half. Unfold it again. Sift the flour and cocoa onto it. Sprinkle on the sugar. Break the eggs into a small bowl and beat them.
- Cut the butter into small chunks. Put them in a pan with 150ml (¼ pint) water. Heat gently. As soon as it boils, take it off the heat.



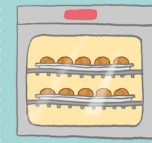
- Right away, fold up the parchment and tip the flour into the pan. Beat quickly for about a minute, until the mixture begins to form a ball in the middle of the pan.



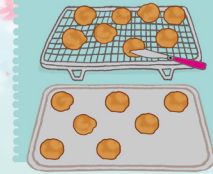
- Leave to cool for 5 minutes. Then, add a little egg and stir it in. Add the rest of the egg a little at a time, stirring well each time.



- Put heaped teaspoons of the mixture onto the baking trays, spacing them well apart.



- Bake for 10 minutes, then turn down the heat to 130°C, 375°F or gas mark 5. Bake for another 10-12 minutes until they are puffy.



- Use a spatula to move the puffs onto a wire rack to cool. Then, make a hole in the side of each one with a sharp knife to let out any steam.



- For the raspberry cream, put the raspberries in a bowl with the sugar and mash them with a fork.

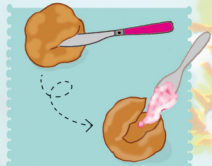


- Pour the cream into a big bowl. Beat it quickly with a whisk until it thickens. The cream should stand up in a floppy point when you lift the whisk.



- Add the raspberries. Mix them in very gently with a metal spoon. Melt the white chocolate (see page 36).

- The puffs should now be cold. Cut a slit in the side of each one. Spoon in some raspberry cream, then drizzle the white chocolate over them.



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