

Creamy Vanilla Profiteroles

Total Time: 100 mins Portions: 20 Portions



Ingredients

Pastry

250 ml Water125 g Unsalted butter150 g Plain Flour4 Large Eggs

Cream

400 ml Double Cream1 tsp Taylor & Double Cream75 g Caster Sugar1 Icing Sugar

Preparation

- 1. Pre-heat the oven to 200°C (fan forced) and line two baking trays with baking paper.
- 2. In a medium saucepan, heat water and butter, stirring, until butter melts and mixture comes to the boil.
- 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.
- 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.
- 5. 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.
- **6.** Bake for 30 minutes, 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.
- 7. To make the cream filling, whip cream, Taylor & Spoon it into a piping bag fitted with a small round tip and chill until ready to serve the profiteroles.
- 8. 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. Dust with icing sugar