

Christmas TREATS

Eggnog Profiteroles

Indulge in these delicate profiteroles, filled with rich, velvety eggnog buttercream, offering a festive twist on a classic treat.



INGREDIENTS

Choux Pastry	Weight (kg or L)
Mauri Choux Pastry Mix	1.000kg
Water	2.000L
Canola Oil	0.350kg
Eggnog Buttercream	
Castor sugar	0.300kg
Water	0.180L
Glucose	0.150kg
Egg Yolks	0.360kg
Softened Unsalted Butter	0.900kg
Eggnog liqueur (optional)	0.150L

METHOD

Choux Pastry

1. Place all ingredients in a bowl.
2. Using a beater, blend together on low speed for 1 minute. Scrape down.
3. Mix on medium speed for 5 minutes.
4. Pipe small round drops approximately 5cm in diameter onto a baking tray lined with baking paper.
5. Bake at 180°C for 25 minutes. The finished choux should be golden and crisp.

Eggnog Buttercream

1. Boil the water, glucose and sugar together and cook syrup to 120°C.
2. In a mixing bowl fitted with a whisk attachment place the egg yolks inside and begin whisking mixture on 2nd speed.
3. Once the sugar syrup has reached 120°C, slowly stream the hot mixture over the whisking eggs until all is in the bowl.
4. Turn the speed of machine up to 3rd speed (top speed) and continue to whisk until mixture cools down and doubles in volume.
5. Fold the softened butter into the egg mixture and continue to mix until light and aerated.
6. Lastly whisk in the eggnog liqueur and mix until incorporated.

ASSEMBLY

1. Using a serrated knife, cut the profiteroles in half.
2. Using a piping bag fitted with a star nozzle, pipe the eggnog buttercream onto one half of the profiteroles, then gently press the other half on top to assemble.



Product Code: 81953 **Product Name:** Mauri Choux Pastry Mix 15kg
Finished Product Shelf Life: Best eaten fresh on day made. Store at refrigerated temperature.

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