

Eggnog Profiteroles

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

0.900kg

0.150L



INGREDIENTS

Choux Pastry	Weight (kg or L)
Mauri Choux Pastry I	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

Eggnog liqueur (optional)

METHOD

Choux Pastry

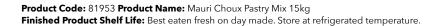
- 1. Place all ingredients in a bowl.
- 2. Using a beater, blend together on low speed for 1 minute. Scrape down.
- 3. Mix on medium speed for 5 minutes.
- 4. Pipe small round drops approximately 5cm in diameter onto a baking tray lined with baking paper.
- 5. Bake at 180°C for 25 minutes. The finished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





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