

# *Croquembouche*

## *Choux Paste*

### **Ingredients**

500 ml water  
15g sugar  
5g salt  
250g butter  
375g plain flour  
10 medium eggs

### **Method**

- Bring water, sugar, salt and butter to the boil. As soon as it starts boiling, take it off the heat and stir in all the flour.
- Stir until incorporated
- Return to heat and cook out for 2 -3 minutes.
- Take off the heat and cool down for a minute or so then stir in 1 egg at a time making sure to stir well after each addition.
- The choux paste should be of soft consistency but not flowing.
- With a piping bag and round nozzles pipe round balls, the size of about half a golf ball on baking paper or if you have sill pads.
- Bake at 175 degrees for 25 - 30 minutes or till golden.

## *Caramel / Toffee*

### **Ingredients**

1 kg sugar  
300ml water  
200g glucose

### **Method**

- Combine all ingredients in a clean saucepan and boil till a light caramel.
- Take off the heat and wait till caramel is g.b.d (golden brown & delicious) in a water bath arrest the toffee to prevent it from burning.
- Dip each filled profiterolls with toffee and arrange into a round tower

## *Crème Patissier* *(Custard)*

### **Ingredients**

750ml milk  
300g sugar  
2 vanilla pods  
30g sugar  
100g flour  
30g cornstarch  
250ml cold milk  
8 egg yolks

### **Method**

- Place the milk in a saucepan, add the sugar (do not stir)
- Split and scrape the vanilla bean and add to milk
- Bring to the boil
- Meanwhile in a dry bowl, mix flour, sugar and cornstarch, add milk slowly while stirring to avoid flour lumps.
- Add yolks and stir well with whisk till smooth
- When milk is boiling stir 1 or 2 ladles of hot milk into egg mixture.
- Then combine the two in the saucepan and bring back to the boil
- Make sure the mixture is boiling
- Cool before use.

**ENJOY!**