

Profiterole cake

Golden profiterole puffs of perfection are not as difficult as you think, so enjoy and indulge your tastebuds in this cake!



Basic choux pastry

60g butter, chopped

2/3 cup plain flour

3 eggs, lightly beaten

Chocolate sauce

100g dark chocolate, chopped

100g milk chocolate, chopped

1/3 cup thickened cream

Hazelnut Sauce

1/3 cup chocolate hazelnut spread, warmed

3/4 cup thickened cream, whipped

1/4 cup dry-roasted hazelnuts, chopped

Step 1

Preheat oven to 220°C/200°C fan-forced. Line 2 large baking trays with baking paper.

Step 2

Make basic choux pastry: Combine butter and 2/3 cup cold water in a saucepan over medium heat. Cook for 3 to 4 minutes or until butter has melted and mixture just starts to boil.

Step 3

Reduce heat to low. Add flour. Cook, stirring, for 2 to 3 minutes or until mixture comes away from side of pan and forms a ball. Set aside for 5 minutes to cool slightly.

Step 4

Reserve 2 teaspoons egg. Using a wooden spoon, gradually beat in remaining egg until well combined and mixture forms a glossy dough (mixture should drop from the spoon).

Step 5

Spoon level tablespoons of dough, 6cm apart, onto prepared trays. Brush with reserved egg.

Step 6

Bake 1 tray of profiteroles for 10 minutes. Reduce heat to 180°C/160°C fan-forced. Bake for 10 to 12 minutes or until golden and puffed. Using a small knife, carefully cut a slit in the base of each profiterole. Return to oven, cut-side up. Bake for 5 minutes to dry out centres. Cool on tray. Increase temperature to 220°C/200°C fan-forced. Repeat with remaining tray.

Step 7

Make chocolate sauce: Place chocolate and cream in a microwave-safe bowl. Microwave on medium-high (75%) for 1 to 2 minutes or until smooth, stirring every 30 seconds. Set aside for 20 minutes or until mixture has thickened.

Step 8

Spoon hazelnut spread into a piping bag fitted with a 1cm plain nozzle. Pipe into profiteroles to half fill. Repeat with whipped cream to fill. Assemble in a stack on a cake stand. Drizzle with chocolate sauce. Sprinkle with hazelnuts. Set aside for 20 minutes to set. Serve.