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# KITCHEN CONNAISSEUR

## *Profiteroles with Sun Dried Cherry Cream and Chocolate Mocha Sauce*



Tender, light choux pastries stuffed with Sun Dried Cherry cream and topped with Chocolate Mocha sauce.

The choux pastry can be cooked ahead and stored in a sealed container for up to 2 days, or frozen on a baking sheet and reheated in a slow oven to crisp before stuffing. The cream can be made a few hours ahead but should be filled close to serving as the cream softens the pastry. The tops of the pastry can be dipped in the chocolate sauce ahead of time and placed on top when filling.

*Recipe by Lena McCormick*

### *ingredients*

4	Large eggs
1 cup	Milk
125 g	Butter
2 tsp	Sugar
3/4 tsp	Salt
4 1/2 oz	Flour
1/2 cup	Whipping cream
1/4 cup	<i>Sun Dried Cherry Sauce</i>
1/2 cup	<i>Chocolate Mocha Sauce</i>

### *instructions*

#### **Choux Pastry**

Heat the milk, butter, salt and sugar to a boil. Immediately remove from heat, add the flour all at once, and mix quickly. Return to heat and cook the paste until thickened, stirring constantly. Allow to cool slightly. Beat in the eggs, one at a time, beating quite hard until a smooth, glossy paste is obtained. Place paste in piping bag and pipe rounds about 3/4 to 1" diameter onto a greased baking sheet, keeping the spacing to allow them to expand to twice their size. Bake at 375 until well browned, about 20-30 minutes. (they will brown a bit at first, but let them bake until quite brown or they will be soggy) Transfer to a wire rack to cool.

**Whipping Cream**

Whip  $\frac{1}{2}$  cup whipping cream till stiff. Add  $\frac{1}{4}$  cup Sun Dried Cherry Sauce, or to taste (you need quite a strong flavour to overpower the chocolate sauce, just watch the cream doesn't break down too much, leaving you with a wet cream).

**Chocolate Mocha Sauce**

Melt the sauce in the microwave at 10 second intervals, mixing after each time, until sauce is softened but not completely melted. This allows you to dip the tops in without a lot of sauce dripping off. Dip each top in the sauce and allow to set up. Assemble the pastries by piping the cream into the bases and topping with the dipped tops.