

PROFITEROLE

120g unsalted butter
250ml water (250g)
150g plain flour
½ teaspoon salt
4 eggs/5 eggs if necessary

Finish with

whipped cream filling with chocolate topping or
whipped cream with lemon curd and sieved icing sugar on top or
whipped cream with crushed strawberries and icing sugar on top or
confectioners custard and chocolate/icing sugar topping

METHOD

1. Place the water and butter in a saucepan and bring to the boil.
2. **Remove from heat and add the salt and the flour all in one go, beating fiercely all the time.**
3. **Return to heat. Cook until a soft ball is formed that comes away from the side of the pan.**
4. **Remove from heat and allow to stand for a minute or two.**
5. **Then add one egg and beat in quickly until the dough is smooth.** It is important to do this very quickly to avoid the egg from scrambling.
6. Then add another egg, beating well all the while. Continue to add the eggs until all four are well mixed in. If mixture is too firm, add an additional egg or even two. The mixture needs to drop off a spoon easily but is quite heavy too.
7. Drop teaspoonfuls of the mixture onto a baking tray.
8. Bake in oven 200°C for about 20 minutes for small eclairs to at least 30 - 40 minutes for larger ones. Make sure they are brown, well cooked and not soggy inside.
9. Remove from oven and allow to cool well before filling.

For sweet eclairs/profiteroles, fill with whipped cream or confectioner's custard and top with a chocolate sauce. Alternatively mix lemon curd with whipped cream and fill. Top with sieved icing sugar.

For cheese profiteroles (gougere), add $\frac{1}{2}$ - $\frac{3}{4}$ cup of grated gruyere or parmesan cheese, salt, pepper and cayenne to the mixture at stage 5. Gougere is traditionally made by placing spoonfuls of choux paste mixed with gruyere cheese in a large ring (having about an 8" diameter). This is baked for about 40 minutes and eaten immediately whilst the cheese is still melted.