

### **Double Chocolate Profiteroles**

250 ml double cream, divided in half  
115g white chocolate

70g plain flour  
2 tbsp unsweetened cocoa powder  
Pinch of salt  
150ml cold water  
55g butter  
2 eggs, lightly beaten  
Sunflower oil for spraying tin  
24 fresh blackberries/raspberries – optional

- 1 In advance make the white chocolate mousse filling. Finely chop white chocolate with food chopper. Heat 125ml double cream in small micro cooker or small batter bowl in microwave for approx 45 seconds until hot. Add white chocolate to hot milk and stir until melted. Stir in remaining cream. Store, covered in fridge for approx 3 hours until chilled in small batter bowl. Whisk chilled mousse to soft peaks.
- 2 Meanwhile for profiteroles, preheat oven to 190/gas 5. Sift flour and cocoa together and set aside. Combine water and butter in 1.9l saucepan and bring to the boil. Remove pan from heat and quickly tip in all the flour/cocoa. Beat vigorously with bamboo spoon until mixture forms an even ball. Place ball in classic batter bowl, add the egg a little at a time and beat well until mixture is smooth, thick and shiny.
- 3 Spray deluxe mini muffin pan with sunflower oil in kitchen spritzer. Create profiteroles using small scoop to fill wells of pan, alternatively use easy-accent decorator to pipe even rosettes of dough for a less rustic finish.
- 4 Bake approx 20 mins until puffed and dry. Remove from the oven and make a small cut in the side of each profiterole to let out steam, return to oven for 3-4 mins to dry out (optional) and then leave to cool completely.
- 5 Cut the puffs in half and fill each profiterole with mousse using small scoop and berry if using. Sprinkle with icing sugar and serve immediately.