

Yorkshire Pudding Profiteroles

4 large eggs
2 cups plain flour (approx 8oz or 240g)
Milk to mix
Salt to taste
300ml double cream
200g bar chocolate – dark or milk or even white – choose your favourite

Heat the oven to hot hot hot (200-220 degrees) – don't worry if it is not perfectly hot the stone will do the rest for you.

Put the flour into the classic batter bowl, make a well in the centre and add the eggs.

Beat until smooth using the stainless whisk adding milk a little at a time to end up with a mixture about the consistency of double cream. Season with a little salt.

Spritz the wells of the 12 cup stoneware muffin pan with a little oil using kitchen spritzer

Pour batter into the wells of the 12 cup stoneware muffin pan and pop in the oven.

Set the timer for around 20 mins, although it could be anywhere between 15 and 25 minutes depending on your oven. Cook on the top shelf and overcook rather than undercook as we want them to have hollow insides and not to collapse when removed.

Leave to cool.

When cool whip the cream in 6l stainless mixing bowl using double balloon whisk. Melt the chocolate in small micro cooker in microwave or on hob using double boiler.

Fill the easy accent decorator with cream and select squirting long nozzle, fill each Yorkshire Profiterole with cream

Dip in melted chocolate and whilst you can leave for the chocolate to set, I feel it is better to eat them as quickly as possible.

*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*