

coconut & raspberry

Chocolate Profiteroles



MAKES: 12 PREP: 1 hour, plus cooling COOK: 1½ hours

Ingredients

Chocolate Choux Pastry

160g water
88g butter
1tsp salt
1tbs Queen Pro Organic Vanilla Extract
10g caster sugar
140g plain flour
20g Dutch cocoa
3-5 eggs*

Coconut Sponge

150g butter, soft
150g caster sugar
220g eggs, room temperature
150g white chocolate, melted
1tsp Queen Pro Organic Vanilla Bean Paste
150g desiccated coconut

Vanilla Syrup Soak

100g caster sugar
100g water
2tsp Queen Pro Concentrated Vanilla Extract

Coconut Whipped White Chocolate Cream

80g coconut cream
80g cream (a)
20g glucose
240g white chocolate
340g cream (b)
1tbs Queen Pro Organic Vanilla Bean Paste
1tsp Queen Pro Natural Coconut Flavour
30g desiccated coconut

Raspberry Jam

250g frozen raspberries
200g caster sugar
½ lemon juice

Chocolate Ganache

100g dark chocolate droplets
100g cream
20g butter

Garnish

Toasted flaked coconut

1. To test thickness of raspberry jam, place a saucer in the fridge, add a drop of jam onto a cold plate, tip plate vertically and the jam should have a slow run down the plate. Your jam is now ready to take off the heat.

Method

RECIPE BY: Angelica Iuliano

STEP 1

For the pastry, preheat oven to 190°C. Spray a baking tray with oil and line with baking paper. Combine water, butter, salt and sugar in a saucepan and bring to boil. Turn heat to low and add sifted plain flour and cocoa powder. Stir mixture for 2-4 minutes until a ball is formed and a skin appears on base of pot. Place dough in a mixing bowl with paddle attachment. Mix on low for 30 seconds to cool slightly. Add vanilla, then one egg at a time, ensuring well mixed before adding the next. *Note: number of eggs will vary depending on consistency of pastry.

Place mixture into a piping bag with a large round nozzle. Pipe 40g bulbs evenly on the tray. Wet finger, lightly smooth tops. Bake for 25 minutes. Do not open door during the baking. Reduce temperature to 160°C and bake for a further 25 minutes. Turn oven off, keep buns in for 20 minutes, then remove and cool on a rack.

STEP 2

For the sponge, preheat oven to 160°C. Spray a baking tray with oil and line with baking paper. Place butter, sugar and vanilla in a mixing bowl with a paddle attachment and mix until pale and smooth. Slowly add in eggs, scraping down the mixture between a few additions. The mixture will look separated, however the chocolate will fix this. Slowly pour in melted chocolate and ensure well mixed. Add coconut and mix well. Spread out mixture onto lined baking tray. Bake for 20-30 minutes or until golden. Place on a rack to cool. Cut into rounds to fit inside profiteroles and set aside.

STEP 3

For the soak, place water, vanilla and sugar into a saucepan and bring to boil. Remove from heat and allow to cool completely. Dip coconut sponge rounds in syrup and soak well. Set aside on a tray lined with baking paper.

STEP 4

For the whipped cream, place coconut cream, cream (a), vanilla and glucose into a saucepan and bring to boil. Strain mixture over chocolate using a sieve and stir well until combined. Add in cream (b) and coconut flavour, whisk until combined and smooth. Fold in desiccated coconut. Cover mixture and refrigerate for an hour before using. Place mixture into a mixing bowl with a whisk and whip to a thick ribbon. Transfer into a piping bag with a large star nozzle.

STEP 5

For the jam, place raspberries and sugar in a saucepan on low heat, mix occasionally. Cook until it reaches a thick syrup consistency. Remove from heat, add lemon juice then set aside to cool. Place into a piping bag with a medium nozzle.

STEP 6

For the ganache, place cream into a saucepan and bring to boil. Pour cream over chocolate and whisk together until smooth and combined. Add butter and whisk together until combined well.

STEP 7

To assemble, cut choux buns in half, scooping out any excess dough inside. Dip tops in warm ganache, sprinkle with toasted coconut and place next to matching base. Spread a good layer of jam on bases, place sponge on top, gently pressing down. Pipe whipped cream on top in a spiral. To finish, add the bun tops.