

## Italian Almond Tea Cream Filled Profiteroles



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- Sub Category Name

Food

Desserts

- Recipe Source Name

The Chefs and the Tea Maker - 2010

### Used Teas



t-Series Italian  
Almond Tea



Exceptional Italian  
Almond Tea

### Ingredients

#### Italian Almond Tea Cream Filled Profiteroles

- 5 nos. Eggs
- 250ml Water
- 125g Butter
- 150g Flour
- ¼ tablespoon Sugar
- ¼ tablespoon Salt

#### Chocolate Filling



- 2 tablespoons Dilmah t-Series Italian Almond Tea
- 500g Milk
- 125g Sugar
- 6 nos. Egg Yolks
- 40g Flour
- 40g Butter
- Pinch of Salt

### **Garnish**

- 150g Fondant White

## **Methods and Directions**

### **Italian Almond Tea Cream Filled Profiteroles**

- Pre-heat oven to 200°C. Grease a Baking Tray.
- In a saucepan combine butter and water. Bring to boil. Stir well until butter melts completely. Reduce heat and add flour, salt and sugar. Stir well until mixture leaves the side of the pan and begins to form a ball. Remove from the heat.
- Add Eggs one at a time. Beat well to incorporate after each addition. With a piping bag pipe 2" rounds on to baking sheet and bake in 160°C for 20 minutes until hollow sound when lightly tapped on the bottom. Cool completely on a wire rack.

### **Filling**

- Place the milk, half the sugar and tea in a saucepan over medium heat. Combine the egg yolk and the remaining sugar in a bowl and whisk until light in colour. Add flour and salt. Mix to combine.
- When milk just begins to boil remove from heat and infuse for 10 minutes. Pass through a fine strainer. Then pour hot milk into the yolk mixture and cook until thick. Remove from heat. Add butter. Stir until melted and combined well. Cover with plastic wrap and chill. Then fill the vanilla cream in to éclairs using piping bag.

### **Garnish**

- Temper 150g Fondant in a small bowl and drizzle over filled Profiteroles. Refrigerate until serving.