

Italian Almond and zokoko profiterole



0 made it | 0 reviews



- Sub Category Name
Savory
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



t-Series Italian
Almond Tea

Ingredients

Italian Almond and zokoko profiterole



Choux pastry

- 500ml water
- 280g butter
- 400g flour
- 30g sugar
- 10g salt
- 9 eggs

Italian Almond and Zokoko pastry cream

- 20g Dilmah t-Series Italian Almond tea leaves
- 240ml milk
- 240ml cream
- 100g castor sugar
- 20g cornflour
- 2 eggs
- 120g Zokoko 'Alto Beni' dark chocolate

Methods and Directions

Italian Almond and zokoko profiterole

Choux pastry

- Bring water, butter, sugar and salt to boil.
- Remove from the heat and beat in the flour with a wooden spoon.
- Return to heat and cook out, stirring continuously until mixture thickens and forms a ball. Remove from heat and beat in eggs one at a time to form a paste.
- Pipe mixture onto baking trays and bake at 180°C for 25–30 minutes or until golden brown.

Italian Almond and Zokoko pastry cream

- Heat milk and cream to nearly boiling point and add tea leaves. Infuse for 10 minutes then strain.
- Melt the chocolate and set aside.
- Reheat the milk and cream, then add slowly to egg, sugar and cornflour mix, stirring continuously.
- Return to the heat and simmer for 2–3 minutes, whisking to prevent the cornflour from clumping.
- When it has thickened, remove from the heat and add the chocolate. Mix thoroughly and chill.