



PROFITEROLE CHRISTMAS TREE

The Profiterole Christmas Tree is a showstopper that is bound to catch customers eyes, combining both elegance and festivity! Smooth vanilla RAP custard encased inside delicate choux pastry, is a delicious way to start the Countdown to Christmas this festive season. We hope you enjoy the recipe!

Makes 80 Profiteroles.

INGREDIENTS

INGREDIENTS	WEIGHT
CHOUX PASTRY	
Choux Pastry Mix	1.000kg
Water	2.000kg
Canola Oil	0.350kg
RAP Custard	
RAP Custard Mix	1.000kg
Cold Water	2.500kg
Festive Spice Mix* or All Spice Mix	0.015kg
Orange Zest	0.008kg
CARAMELISED SUGAR	
Castor Sugar	0.400kg
Liquid Glucose	0.100kg
Water	0.200kg



PRODUCTS

81953 Choux Pastry Mix 15kg; 16581 RAP Instant Custard Mix 15kg

Yield: Makes 80 Profiteroles

METHOD

CHOUX PASTRY

1. Place all ingredients in a bowl.
2. Using a beater, blend together on low speed for 1 minute. Scrape down.
3. Mix on medium speed for 5 minutes.
4. Pipe small round drops approximately 3cm in diameter onto a baking tray lined with baking paper.
5. Bake at 180°C. for 25 minutes. The finished choux should be golden and crisp.
6. Fill profiteroles with custard making a hole in the bottom (flat side) of the profiterole and piping custard inside.

RAP CUSTARD

1. Add cold tap water and RAP Custard Mix to bowl.
2. Blend on low speed for 1 minute and scrape down.
3. With a whisk, mix for 5 minutes on high speed.
4. Mix in the festive spices* and orange zest on low speed until incorporated.

**Make your own Festive spice mix: Ground Nutmeg (3 tsp), Ground Ginger (3 tsp), Ground Cinnamon (2 tsp), Ground All Spice (1 tsp), Whole Black Peppercorns (1 tsp), Whole Cloves (2 tsp), Coriander Seeds (3/4 tsp), Cinnamon Quills (3 sticks), Star Anise (3 stars), Caraway Seeds (1/4 tsp). Place all ingredients together in a food processor and blitz until the mixture resembles a fine powder. Store spice mix in an airtight jar for up to 12 months and use as required.*

5. Leave to stand for 10–15 minutes prior to use.



Note: Once made-up the product can be kept at 4°C (refrigerator temperature) for up to 4 days, provided good sanitation and handling practices occur. If other ingredients are incorporated such as creams, fruits, liqueurs etc, then this may have an effect on the shelf life.

CARAMELISED SUGAR

1. Prepare the caramel only once you have the profiteroles filled with custard and are ready to assemble the tree.
2. Combine sugar, liquid glucose and water in a saucepan and cook to a light caramel.

ASSEMBLY

1. Start by dipping the base of each profiterole into the caramel and assemble in a ring formation on a sheet of non stick baking paper.
2. Create a ring of 8 profiteroles, joining them together with caramel to give a strong hold to the base of the tree.
3. Repeat this process this time placing 7 dipped profiteroles on top of the base of 8.
4. Continue building the tree of profiteroles into a cone shape. Gradually and slowly adding a layer at a time. Base is 8 pieces, then 7, 6, 5, 4, 3, 2, 1.
5. Finish with a light dusting of icing sugar and a white chocolate star to decorate.