



SABLE CRUSTED PROFITEROLES

Our Sable Crusted Profiteroles are as delicious and elegant as they sound! Crisp sable crust encases delicate choux pastry filled with a smooth vanilla custard for a blissful sweet treat. Give the recipe a try!

INGREDIENTS

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CUSTARD MIX	
BCM-8 Custard Mix	0.500kg
Cold Water	0.500kg
Boiling Water	1.500kg
CHOUX PASTRY	
Water	0.320kg
Milk	0.320kg
Unsalted Butter	0.320kg
Sugar	0.016kg
Salt	0.008kg
Plain Flour	0.320kg
Whole eggs	0.500kg
SABLE CRUST	
Unsalted Butter (soft)	0.080kg
Raw Sugar	0.110kg
Plain Flour	0.110kg



PRODUCTS

15838 BCM-8 Custard Mix 15kg

METHOD

CUSTARD MIX

1. Add BCM-8 or BCM-8 Custard Mix to cold water and stir until smooth.
2. Add the smooth mix to boiling water while stirring. Bring to the boil.
3. Cool custard for 1 hour in the fridge.

CHOUX PASTRY

1. Bring butter, milk, water, salt, sugar and vanilla to the boil. Cook in flour and mix until combined (1 minute).
2. Transfer to mixing bowl fitted with paddle and mix in eggs gradually until all eggs have been incorporated.
3. Pipe onto trays using a piping bag fitted with a plain tip nozzle. Form small bulbs approximately 2.5cm diameter.

SABLE CRUST

1. Place all ingredients together and mix until combined. Set aside dough in fridge to relax and cool.
2. Sheet dough out to 2mm thickness and cut 2cm round discs out.
3. Place a disc on top of each of the choux pastry bulbs and bake at 190°C for 20-25 mins or until golden brown.



ASSEMBLY

1. Once custard is cooled place in piping bag and fill choux balls from underneath.