

**Miele**

# Profiteroles with macadamia brittle cream

By Miele

**20 minutes, plus cooling time**

Preparation Time

**45 minutes**

Cooking Time

**Makes 24**

Serves



## INGREDIENTS

### Choux pastry buns

125 ml (½ cup) full cream milk  
125 ml (½ cup) water  
½ tsp salt flakes  
100 g unsalted butter  
150 g (1 cup) plain flour  
4 eggs, lightly beaten

### Macadamia brittle cream

150 g macadamia nuts, coarsely chopped  
½ tsp salt flakes  
¼ tsp bi-carb soda  
150 g (? cup) caster sugar  
60 ml (¼ cup) water  
60 ml (¼ cup) glucose  
40 g unsalted butter  
250 ml (1 cup) cream

### Chocolate ganache

125 ml (½ cup) cream  
125 g good-quality dark chocolate  
20 g butter

### Miele accessories

Baking trays

## METHOD

### Choux pastry buns

1. Place the milk, water, salt and butter in a medium saucepan and bring to the boil on medium heat, induction setting 6. Heat until just below boiling or until the butter is melted.
2. Remove from the heat and add the flour, stirring with a spatula until combined. Return to the heat and stir for 2 minutes until the mixture forms a smooth paste and forms a ball.
3. Place the mixture into the bowl of a freestanding mixer with a paddle attachment. Beat for 3 minutes, or until the mixture has cooled.
4. Add the eggs, one at a time, mixing thoroughly between each addition. Mix until smooth and glossy.
5. Place the pastry into a piping bag with a 1 cm nozzle. Pipe 5 cm circles onto lined baking trays.
6. Select Moisture Plus with Fan Plus at 170°C with 1 manual burst of steam. Alternatively use the Automatic Programme found under: Cookies / Muffins / Choux buns.
7. Place the trays on shelf levels 2 and 4 and release the burst of steam after 5 minutes.
8. Set a minute minder for 15 minutes and turn the Crisp function on, continue to bake for a further 25 minutes.
9. Remove from the oven and cool completely before filling.

### Macadamia brittle cream

1. Line a baking tray with baking paper or a silicone mat.
2. Combine the nuts, salt and bi-carb soda in a small bowl.
3. Combine the sugar, water and glucose in a saucepan. Place over medium heat, induction setting 6, and bring to the boil. Cook for 8 minutes, or until the caramel turns a light brown colour.
4. Add the butter and stir to combine. Continue to cook over medium heat, induction setting 6, for 8 minutes or until a sugar thermometer reads 150°C. Stir through the nuts.
5. Pour onto the prepared baking tray and allow to cool.
6. Chop or hit with a rolling pin to create brittle crumbs.
7. Whip the cream to form stiff peaks and fold through the brittle crumbs.

### Chocolate ganache

1. Place the cream in a small saucepan and bring to the boil on medium-high heat, induction setting 7.
2. Place the chocolate in a bowl, pour hot cream over and whisk in the butter, until the chocolate is fully melted and the mixture is smooth and glossy. Set aside until required.

### To serve

1. Dip the buns in the ganache and set aside for the chocolate to set.
2. Halve the buns and fill with the macadamia brittle cream. Sprinkle with extra brittle, if desired.

## Alternative appliance functions

### Dialog oven

- Place the choux buns on shelf level 2 in the Dialog oven and start the Automatic programme found under Cookies / Muffins / Choux buns.
- Alternatively place the buns into the oven on M Chef + Fan Plus at 190°C + GU: Strong Intensity + Preheat OFF + Crisp function ON. Cook for 33 minutes or until golden.

### Combi steam Pro oven

- Place the choux on shelf level 2 in the oven and start the Automatic programme found under Cookies / Muffins / Choux buns.
- Alternatively place the buns on shelf level 2 in the oven on Combi mode: Fan Plus at 185°C + 0% moisture. Bake for 35-50 minutes.

### Hints and tips

- Choux pastry can be frozen unbaked.
- Baked éclairs and choux pastry buns can be frozen fully cooked. Just thaw and refresh in the oven for 5 minutes, then cool and fill as required.