

Profiterole Tower



Create a show-stopping profiterole tower! Crisp profiteroles filled with velvety custard are stacked high and drizzled with rich chocolate sauce for an unforgettable dessert.

Recipe supplied by Pauls.

Ingredients

900g Pauls French Vanilla Double Thick Custard

2 cups whipped cream

2 x 100g packets unfilled profiterole cases

400g melted chocolate, for dipping

Edible Christmas decorations

Method:

1. In a large bowl, add the custard and gently fold through the whipped cream.
2. In a large bowl, add the custard and gently fold through the whipped cream.
3. Make a small hole in the choux pastry cases and pipe in the pastry cream.
4. Dip into melted chocolate and carefully stack into a tower.

5. Add decorations.
6. Refrigerate to set, then serve.