



Profiteroles with Chocolate Sauce

Profiteroles are sometimes filled with whipped cream or custard, but I think it's hard to beat really good vanilla ice cream. They're a great do-ahead dessert as the puffs can be made days in advance and recrisped before filling, and the ice cream balls can be shaped ready to assemble at the last minute.

Serves 6 (makes 18 pieces)



INGREDIENTS

- 1 cup water
- 125g salted butter (4½oz)
- 1 cup plain flour, sifted (150g/5¼oz)
- 4 eggs
- 1 litre vanilla ice cream (4 cups)

Chocolate Sauce

- 150g dark chocolate (5⅓oz)
- 50g salted butter (1¾oz)
- ⅓ cup water (80ml)

METHOD

1. Preheat oven to 200°C (400°F).
2. Place water and butter in a saucepan over medium heat and bring to the boil.
3. Remove from heat, stir in flour, then return to medium heat and beat vigorously with a wooden spoon for about 5 minutes, until it stops sticking to the side of the pan.
4. Transfer to the bowl of an electric mixer and beat for a few minutes, until cool.
5. Add eggs one at a time, beating well between each addition.
6. Scrape down the sides of the bowl and beat for a further minute or so, until smooth and glossy.
7. Pipe 5cm (2") wide balls of dough onto a baking paper-lined oven tray, leaving room for them to double in size.
8. Place in oven for 20 minutes or so, until lightly browned.
9. Remove tray from oven and reduce temperature to 160°C (320°F).
10. Make a small slit in the side of each puff to allow steam to escape and return them to the oven for a further 10–15 minutes, until completely dry inside; you'll need to sacrifice one to check.
11. Set aside to cool on a wire rack.
12. Meanwhile, make Chocolate Sauce: Place butter and water in a small saucepan over low heat until butter melts. Add chocolate and heat for another 30–60 seconds, until it's almost melted. Remove from heat and stir until smooth and well combined. Set aside.
13. Form ice cream into 18 small balls (about the same size as the profiteroles) and return them to the freezer.
14. Cut choux puffs in half, place a ball of ice cream in the bottom and top with the other half.
15. Drizzle sauce over profiteroles and serve immediately.