



## Croquembouche

This Croquembouche is the show stealer at your party! Also great as a part of a sweet table. The Profiteroles are filled with custard cream, but can also be filled with whipping cream. Perfect for sharing as dessert!

## Boodschappenlijstje



FunCakes Mix for Crème Pâtissière  
500g  
F10150  
€6.25



FunCakes Chocolate Melts Milk 350g  
F30110  
€9.69



FunCakes Chocolate Melts White 350g  
F30115  
€9.25



FunCakes Nonpareils Bronze 80g  
F51595  
€2.99



FunCakes Decorating Bags 46cm pk/10  
F85120  
€4.19



Wilton Decorating Tip Round #004  
02-0-0297  
€1.65



Patisse Parchment Paper Sheets  
38x30cm pk/20  
P01733  
€3.95

## Ingredients

- FunCakes Mix for Crème Pâtissière 100g
- FunCakes Chocolate Melts Milk
- FunCakes Chocolate Melts White
- FunCakes Nonpareils Bronze
- 500 g Flower
- 375 g Butter
- 750 ml water
- Pinch of salt
- 15 eggs

## Supplies

- FunCakes Cake Drum of choice
- FunCakes Decorating Bags 46 cm pk/10
- Wilton Decorating Tip #004 Round
- Patisse Parchment Paper Sheets 38x30cm pk/20
- Sleeve to build the croquembouche against
- Steel pan
- Wooden ladle
- Baking tray

### Step 1: Make the batter for the Profiterole

Make sure all ingredients are at room temperature. Preheat the oven to 200°C (hot-air oven 180°C). Bring 500 ml of water to the boil. Then dice the butter and add it to the boiling water.

Once the butter has melted, add 500 g of flour and a pinch of salt. Stir with a wooden spoon until the lumps are gone and the dough comes off the pan as a solid ball. Let the dough cool slightly and then beat in the eggs one by one.

### Step 2: Bake the Profiterole

Line a baking tray with baking paper. Fill a piping bag with the batter and cut off the tip. Pipe little balls onto the baking tray. Keep enough space between the balls, as they will be twice their size. Bake for about 15 minutes until golden brown. Turn the oven ajar after baking and let the Profiterole cool.

### Step 3: Make the FunCakes Mix for Crème Pâtissière

Mix 100g FunCakes Mix for Crème Pâtissière with 250ml water. Beat the cream with a whisk or mixer for about 5 minutes until smooth.

### Step 4: Fill the Profiterole with the pastry cream

Place piping nozzle #004 in the piping bag and fill it with the pastry cream. Now carefully fill the Profiterole with the pastry cream. Then place the Profiterole in the fridge to stiffen.

### **Step 5: Melt the FunCakes Chocolate Melts**

Put the desired amount of melts in a plastic or glass bowl. Place this bowl in the microwave and melt the melts on maximum power ( $\pm$  800 watts). Remove the chocolate from the microwave every 15 to 20 seconds and stir well so that the temperature spreads evenly. Keep repeating this until the chocolate is almost completely melted; small pieces of chocolate may still be visible. Stop heating and stir well until all pieces of chocolate have dissolved and an even chocolate mass is obtained.

### **Step 6: Build the croquembouche**

Stick the tube onto a cake drum. Dip the Profiterole in the melted chocolate melts and build the croquembouche against the tube. Use enough Profiterole so that you can't see the tube. Finally, sprinkle musket seeds on top before the chocolate has hardened.