



What you need?

- Bowl
- Whisk electric ideal
- knife
- table spoon
- greases tin

Ingredients

50g Stork  
150ml Water  
65kg plain flour  
3 eggs  
100ml double cream  
150g dark chocolate

Serves 10 profiteroles

Method

-Crank that oven up to 220c

heat the stoke, in the 150ml of water when the stork has melted bring to boil and tip in 65g of plain flour.

- Remove from heat and stir until it comes clean from the saucepan.
- Beat in 2 eggs until it goes smooth and glossy
- Spoon out onto a greased tray giving a little distance between them for rising. Use a table spoon for big ones and teaspoon for little ones.
- Bake at 220c for 15 minutes and then 190c for 15minutes until light and golden
- Leave to cool, slice open. Whisk double cream, best done with electric mixer. Until thick.
- Melt chocolate over heated water. Add an egg this will make it go glossy

spoon in cream and cover in chocolate.

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