

WARREN MENDES' PROFITEROLES

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Dessert

Occasions: Desserts, Kids



Reflecting on his favourite recipes, food editor and chef, Warren Mendes reveals that some of his favourite dishes are those that his mum created and that he has perfected with her over time by creating meals to remember together.

“As a kid, I always loved getting involved when mum was cooking, even if that was just polishing off the last of the whipped cream from the hand mixer’s beaters, and with two other brothers, you really had to get in there quick.”

His mum has always loved how involved her son was in the kitchen. Warren's keen attitude and enthusiasm to learn new skills is something she has always admired and now, she’s found that the student has well and truly become the teacher.

“Warren and his brothers used to help me make my famous fail proof profiteroles when they were kids and they loved it! Nowadays though, the roles are reversed, and Warren is the one bossing me around in the kitchen, taking my recipes and putting his own spin on them. I can’t complain though because whatever he cooks is always delicious”, says Warren's mum.

Serves: 12 people

INGREDIENTS

- 300ml thickened cream
- 2 tsp caster sugar
- 1 tsp vanilla bean paste
- 100g dark chocolate, melted and cooled
- ½ cup dulce de leche
- Salt flakes to sprinkle

CHOUX PASTRY

- 50g unsalted butter
- 1 tbs sunflower or other neutral oil
- ½ cup water
- ½ cup plain flour
- 2 eggs, lightly beaten plus 1 extra for egg wash

METHOD

1. Preheat oven to 180 degrees fan forced.
2. For the profiteroles, combine the butter, oil and water in a saucepan over medium heat and bring to a gentle simmer and allow the butter to melt. Gradually add the flour then stir the mixture until it comes together and continue cooking for 1-2 minutes until the mixture leaves the sides of the pan. Remove dough from the pan into a bowl and spread out to cool for 2-3 minutes. Whisk in the egg gradually, beating well after each addition. Use a spatula to bring it together until smooth.
3. Grease a 12 hole muffin tray then use a tablespoon to divide the mixture between the holes and brush with egg wash, rounding out the edges. If you have time, freeze this mixture for 1 hour until firm but not solid. Use slightly wet hands, gently roll each portion into a ball and return to the pan before brushing with egg wash. Bake for 18-20 minutes until risen and golden. Remove and cool completely.
4. For the filling, whisk the cream, vanilla and sugar together until thickened and chill until needed. Split the profiteroles with a serrated knife then dip the top in dark chocolate or spread with dulce de leche. Add a dollop of cream to the base then top with the lid. Sprinkle with some salt flakes.

NOTES



This recipe is part of a collection of delicious recipes we've curated with some of our favourite chefs to help you make **Meal to Remember** with your family or friends at home. To see the whole collection click [here](#).