



## Prolific Profiteroles with Strawberry Coulis

Recalling the time my mother tried to disguise kidneys in a beef casserole by chopping them up so finely only the finely honed taste buds of a betrayed child could detect such abject treachery, I now find myself scheming to secrete equally unfavourite foods into the family dishes. One such item is rhubarb – prolific in growth, pink and tender in youth, cut fresh from under a tub in spring – too good to waste. This is honestly simple – it just takes time and a little patience.

### Coulis

- 8 oz strawberries, sliced (use early fresh or last year's late frozen)
- juice of half a lemon
- 1 – 2 tablespoon castor sugar
- In a bowl, leave for 30 minutes.
- Whizz, sieve/strain.

NB. Might pay to have spare strawberries on hand in case the balance of fruit tastes leans the wrong way

- 8 young sticks of rhubarb – chop finely
- 2 -3 tablespoon castor sugar
- 1/2 cup water
- Heat together in a pan until it just starts to go 'jammy' – whizz and sieve
- Combine with sieved strawberries.

### Choux Pastry

I use Delia's Smith's basic recipe – make two quantities – but James Martin's is similar, just makes more.

I find the water in the mix makes them lighter.

NB. You need to build your mountain like you'd fit together a dry stone wall, using different shapes and sizes to secure the gaps. So when you put the mixture on the baking tray, use varying amounts – some to have a teaspoon of mix, some half, etc.

The choux buns require 2 coatings of chocolate for best results – to please certain parties, I used white chocolate to coat the 'inner core' of the pyramid buns...

100g bar of white chocolate

3 x 150g bars of plain chocolate – 1 for each coating and 1 to pour over on presentation.

Good quality chocolate is best – with 72% cocoa solids minimum

Break up in a bowl and melt over a pan of hot water.

### Coating

Take each bun and perch on a carving fork, then spoon over the chocolate. With a knife, gently push onto some baking parchment to harden. Try not to touch it, life can be messy enough. Repeat when hardened off.

### Filling and Building

Leave until as near to serving as possible and keep in the fridge to avoid a landslide.

Large pot whipping cream – whipped.

Build, using cream to glue it all together. If you feel the need to fill the choux buns with cream, use a cook's plastic syringe, and fill from the base of the bun. Beware of balance problems.

### Serving

Fruit coulis – pour around the base of the profiteroles then heat the last bar of chocolate (or overs from the coating) and pour into a warmed jug. Pour over the pyramid.

Decorate with sprigs of young mint.