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by The Bakealogue

Chicken profiteroles



Ingredients

Ingredients for the choux pastry:
Flour: 1/2 cup
Unsalted butter: 55grams
Water: 1/2 cup
Eggs: 2
Milk: to glaze
Ingredients for the chicken filling:
Chicken breast: 1 (shredded)
Chilli garlic sauce: 1 tbsp
Mayonnaise: 2 tbsp
Mustard paste: 1 tbsp
Salt: 1/2 tsp (or to taste)
Black pepper: 1/2 tsp (or to taste)
Chopped spring onion

Preparation

1. Pre-heat your oven at 200 degrees Celsius and line your baking tray with parchment paper.
2. Mix all the chicken ingredients together and set aside.
3. Meanwhile, heat a sauce pan on medium heat and add water and unsalted butter. Stir with the help of a spatula so that the butter melts before the water starts to boil.
4. Once the water starts to boil, remove from the heat and add the flour to it. Mix with the help of a spatula until it starts to form a dough.
5. Return the saucepan to the heat (low) and continue to mix the dough allowing it to dry a little.
6. Once the dough starts to leave a thin lining on the base of the saucepan transfer it to a dry bowl. Allow dough to cool.
7. Beat the eggs in a separate bowl and add gradually to the cooled dough mixture. Mix with the help of a spatula. The mixture looks very messy at first but continue to mix and it will come together. The mixture should resemble a thick paste. Add more egg if necessary to reach the desired consistency.
8. Fill a piping bag with the mixture. Pipe out 18 profiteroles on your baking tray lined with parchment paper.
9. Brush each profiterole with egg wash or milk.
10. Bake the profiteroles in your pre-heated oven at 200 degrees Celsius for the first 15 minutes. Lower the temperature to 170 degrees Celsius and continue to bake until the

profiteroles are golden brown and firm to tap.

11 Remove the profiteroles from the oven and place a small slit in each profiterole to allow any steam to escape.

12 Place the profiteroles back in the oven for a few minutes to dry out completely.

13 Add the chicken filling once the profiteroles have cooled slightly.

Cooks Note

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