

## Part 2 -Chocolate Profiteroles

- 600ml double cream
- 175g dark chocolate
- Saucepan
- Glass jug
- Plastic spoon
- Bowl
- Electric Whisk
- Piping Bag



Do yours look like this?

1. Whip the cream until in soft peaks.
2. Pipe or spoon the cream into the profiterole cases.
3. Melt the chocolate over a saucepan of hot water, add the butter.
4. Put in a piping bag and drizzle over the top of the filled profiteroles.
5. Leave to cool and set.