



Wensleydale and Cranberry Profiteroles

Rich and indulgent, these retro profiteroles are brought up to date with the addition of Wensleydale with Cranberries.

Ingredients

- 50g margarine
- 150ml water
- 100g plain flour
- 3 eggs – lightly beaten
- 100g crème fraîche
- 100g Wensleydale and Cranberry cheese – crumbled
- Oven Temp: 200C/Gas Mark 6

Method

1. Firstly prepare the choux pastry - alternatively a pack of ready prepared choux pastry can be bought.
2. Place the water and margarine into a pan and gently heat to allow the margarine to melt and begin to boil.
3. Remove pan from heat and add flour – return to the heat and stir well until small balls are form.
4. Transfer mixture to a mixing bowl and set aside to cool.
5. Once the mixture is cool stir in the beaten eggs to form a stiff paste.
6. Place small balls of choux pastry mix onto a greased baking tray ensuring a gap is left in between each mound.
7. Bake in the oven for 20-25 minutes until the balls are golden brown and well risen. - slit sides of buns to allow steam to escape
8. Meanwhile blend together the crème fraîche and crumbled cheese.
9. Once the profiteroles are cool pipe the crème fraîche/cheese mix into each profiterole.
10. Dust with icing sugar and serve