



# Croquembouche



DIFFICULTY: HARD



PREPARATION TIME: 1 HOUR



COOKING TIME: 45 MINS



SERVES: 8 TO 10

## Ingredients

### Grand Marnier custard

- 8 egg yolks
- 1/2 cup caster sugar
- 7 tbsp cornflour
- 4 2/3 cups full fat milk
- 1/2 cup caster sugar, extra
- Zest of 1 orange
- 2 tbsp Grand Marnier

### Choux pastry

- 160g unsalted butter, cubed
- 2 cup water
- 2 cup plain flour
- Pinch of salt
- 8 eggs, at room temperature

### Toffee

- 600g caster sugar

## Method

To make the custard, whisk together the egg yolk, sugar and cornflour in a bowl. In a small saucepan, place the milk, extra sugar and orange rind. Bring to a simmer over medium heat, Induction level 7. Whisk the hot milk into the egg mixture. Clean the saucepan, then strain custard back into the saucepan. Return the saucepan to medium low heat, Induction level 6 and stir constantly until the custard thickens and a few large bubbles appear. Remove from heat, stir in the Grand Marnier and then pour custard into a bowl and cover the surface with plastic wrap. Refrigerate until cold.

To make the choux pastry divide the ingredients into **two batches**. Working with two batches will make it easier to handle. Place 80g butter and 1 cup of water into a small saucepan. Bring to a simmer over high heat, Induction level 8, ensure butter has melted. Add 1 cup of the flour and a pinch of salt, stir vigorously until a dough forms. Reduce the heat to medium, Induction level 6 and stir continually for 5 minutes. Remove from heat and stand for 5 minutes.

Preheat oven on CircoTherm® to 200°C with VarioSteam level high. Line two enamel trays with baking paper.

Place the cooked dough in the bowl of an electric stand mixer. Mix on medium speed to release steam and then add 4 eggs, one at a time until a thick paste is formed. Fit a piping bag with a 1cm plain round nozzle. Fill piping bag with the choux paste. Pipe 36 choux pastries on to the prepared trays, equal to about 2 teaspoons.

Put the prepared choux pastries into the oven. Turn off the VarioSteam. Set the timer for 15 minutes. After the timer has lapsed, reduce temperature to 160°C and continue cooking for a further 15 minutes or until golden. Do not open the oven door during the cooking time. Remove the pastries from the oven, make a small hole in each to release steam and allow the choux pastries to cool before filling. Repeat with the remaining ingredients to make the second batch.

Fill the choux pastries with the custard.

½ cup water

Sprinkles and silver cachous, to serve

12 waffle cones

Make the toffee in two batches, place 300g sugar and ¼ cup of water into a saucepan over medium low heat, Induction level 5. Dissolve the sugar without bringing to the boil. When the sugar has dissolved increase to high heat, Induction level 8. Cook toffee until a golden colour is achieved. Carefully dip each filled choux pastry on one side and allow to cool on a tray.

Repeat the cooking of the second batch of toffee. Place the waffle cones, one on top of the other in the centre of a serving plate ensuring that they are sitting level to create a high tower. They may need to be trimmed. Take each pastry and dip the second side and then place around the waffle cones. Continue with the pastries to build a tower covering the cones. Drizzle the croquembouche with the remaining toffee or use a fork to make fine toffee strands. Decorate with sprinkles and cachous. Serve immediately.

## Notes

---

Choux pastries and custard can be made a day ahead. The choux pastries should be kept in an airtight container at room temperature. Keep the custard refrigerated.

If the choux pastries soften, place in an oven on CircoTherm at 160°C for 5 to 10 minutes or until no longer soft.

If VarioSteam is not available, lightly wet the enamel trays to hold the baking paper before piping the choux pastries.