



# *Blushing Strawberry Gin Profiterole Trifle*

**SERVES: 4 | TOTAL TIME: 30 MINUTES**

## **INGREDIENTS**

### **For the Profiteroles**

- ½ cup water
- ¼ cup milk
- ¼ tsp sea salt flakes
- ½ tsp caster sugar
- 80 g unsalted butter, chopped
- ¾ cup plain flour, sifted
- 3 large eggs, lightly beaten
- 1 litre thick vanilla custard

### **For the Blushing Strawberry Sauce**

- 750 g fresh strawberries, hulled and halved
- ¼ cup water
- ¾ cup caster sugar
- 2 tsp cornflour
- 2 tsp lemon juice
- ¼ cup dry gin

### **To Assemble**

- 800 ml pouring cream
- ¼ cup icing sugar, sifted
- 500 g fresh strawberries, hulled and thickly sliced
- 100 g pink fairy floss

# DIRECTIONS

## To make the Profiteroles

1. Preheat oven to 180°C, line 2 baking trays with baking paper.
2. Place water, milk, salt, sugar and butter in a saucepan over medium heat. Cook, stirring until the butter has melted and the mixture boils. Reduce heat to low, add flour and beat vigorously with wooden spoon until the mixture is smooth and comes away from the side of the pan.
3. Put mixture in the bowl of an electric mixer and beat on medium speed for 1 minute or until slightly cooled. Add eggs, one at a time, beating well between each addition until the mix is silky smooth.
4. Transfer mixture to a piping bag fitted with a 1cm round nozzle. Pipe rounds of approximately 2 centimetres onto baking trays and cook for 15-20 minutes or until they are golden and puffed. Turn the oven off, leaving the profiteroles in for a further 5 minutes. Remove from oven and set aside to cool completely.

## To make the Blushing Strawberry Sauce

1. While profiteroles cool, make the Blushing Strawberry Sauce. Add 750 g strawberries to a saucepan with the water and sugar. Bring to the boil over medium-high heat, stirring to dissolve the sugar. Reduce heat to medium-low and simmer for 5 minutes, stirring while the strawberries soften.
2. Mix cornflour and lemon juice together in a small dish and add to strawberries along with the gin. Continue to stir and cook for a couple of minutes until the sauce is thick and glossy. Remove from the heat and set aside to cool completely.

## To fill Profiteroles

1. Use a paring knife to make a small hole in the bottom of each cooled profiterole.
2. Place custard in a piping bag and, using a ½ cm nozzle, fill profiteroles with custard and set aside.

## To Assemble

1. Whip cream and icing sugar together to stiff peak stage. Spoon a layer of cream into the bottom of a large 4 litre trifle dish. Add a layer of profiteroles and top with 3 tablespoons of the Blushing Strawberry Sauce and some halved strawberries.
2. Repeat layering until you reach the top, finishing with a layer of cream and profiteroles on top.
3. When ready to serve, place fairy floss on top of profiteroles.