



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Chocolate Swirl Croquembouche

Ingredients

Vanilla pastry cream

2 litres milk
500g egg yolks
500g sugar
200g cornflour
200g butter
2 vanilla beans, split, seed scraped out

Chocolate pastry cream

750g of the vanilla pastry cream
375g cream
190g Cocoa Barry 72% Venezuela Chocolate

Choux pastry

425 ml water
530 ml milk
20g sugar
20g salt
400g butter
530g plain flour
16 eggs



Method

 officially tested

Serves 12

Chocolate choux pastry

160ml water
200ml milk
8g sugar
8g salt
150g butter
150g flour
50g Barry cocoa powder
6 eggs

Caramel

1kg sugar
300ml water
400g glucose
250g chopped almonds

Decorations

200g isomalt
20ml water
A few drops of food colouring
Selection of food colouring

1. To make the pastry cream: place milk and vanilla beans into a large saucepan. Heat gently over medium heat until milk almost boils. Remove from heat, discard vanilla beans and set aside. Beat egg yolks, sugar and cornflour with electric beaters until thick and pale. Gradually whisk in the warm milk and return mixture to the same pan. Stir over medium heat until the custard boils. Remove from heat and pour onto flat tray, spread out to cool rapidly. Cover the surface of the custard closely with cling film, to prevent a skin from forming. Use a candy thermometer to check temperature of custard. When mixture has reached 55C, stir through butter and refrigerate, still covered, until completely cooled.

2. To make the chocolate pastry cream: place 750g of cooled vanilla pastry cream, chocolate and cream in a saucepan and reboil. Pour onto a tray, cover with cling film and refrigerate until completely cooled.

3. To make the choux pastry: preheat the oven to 210C convection. Lightly grease 2-3 large oven trays and set aside. Combine the water, milk, sugar, salt and butter in a large heavy-based saucepan and bring to the boil. Remove from the heat and using a wooden spoon quickly beat in the flour. Return saucepan to the heat and continue beating until the mixture comes together and pulls away from the sides of the pan. Cook stirring over low heat for a further 1-2 minutes to cook out the flour. Remove from heat and allow to cool slightly.

4. Using hand beaters, beat the mixture to release any more heat. Gradually add the eggs, one at a time. Beat well between each addition until all the eggs have been added and the mixture is thick and glossy (a spoon should be able to stand upright in it). Beat for several more minutes, or until thickened.

5. To make the chocolate choux pastry: repeat step 3 & 4 to make chocolate choux pastry adding the cocoa powder with the flour.

6. Spoon the mixtures, in batches, into piping bags fitted with a 1.25-1.5cm nozzle. Cover remaining pastry with cling film. Pipe mixture onto trays about 2.5cm x 2cm high leaving room for spreading. Bake for 25-30 minutes, in batches, or until firm and hollow when tapped. Transfer puffs to wire racks.

7. Spoon custards into separate piping bags with a nozzle less than 1cm. Poke a small hole in the base of each puff and fill choux pastry with vanilla pastry cream and chocolate choux with chocolate pastry cream. Set aside.

8. **For the caramel:** grease a cake ring with cooking spray. Combine water and sugar in a saucepan until it boils. Add glucose, and cook until syrup turns a caramel colour. Remove from the heat and dip the base of the pan in a bowl of cold water to cool slightly. Pour just enough caramel to cover almonds and mix well; pour almond caramel into ring to form a 5mm base. This is the base for the croquembouche.

9. Dip the puff bases in enough toffee to coat and place upside down on a tray lined with silicon paper or silpat mat.

10. Combine isomalt and water in a medium saucepan and bring to the boil over high heat. Using a candy thermometer, bring mixture to 160C. Remove from heat and add white food colouring. Mix well; mixture will turn completely white. Slowly add drop by drop of colours and swirl pan to mix slightly. Pour into silpat moulds, reserving 1-2 tablespoons of mixture. Stand butterflies for 5 minutes or until hardened.

11. **To assemble:** oil the inside of the croquembouche cone. Dip the sides of the puff balls in the toffee one at a time and place around the inside of the cone in a single row. Place one chocolate ball in each row, to the bottom right of previous chocolate ball. Continue adding rows of vanilla balls and single chocolate balls until the cone is filled and the chocolate balls forms 2 spirals pattern. Place a small amount of caramel on the last balls inside the cone. Place base inside the cone, gently invert cone and slide off the metal cone. Using reserved isomalt mixture, dip butterflies into mixture and fix to top of croquembouche.