

Profiteroles with Biscoff®

4 étapes
6-8 portions

Make your holiday table unforgettable with this sophisticated Biscoff centerpiece, as stunning to look at as it is to eat.

Ingrédients

40-50 ready to use small profiteroles
100g Biscoff Spread
100g whipping cream (lower fat)

To serve

50-100g red fruit of choice (e.g., raspberries, blueberries)
Icing sugar
Biscoff Spread

Préparation

1. Add the Biscoff Spread and the whipping cream into a bowl. Use an electric hand mixer to whisk until thick and fluffy.

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2. Transfer into a piping bag with a small nozzle attached. Fill the profiteroles with the Biscoff mixture by poking a small hole in the bottom.

3. Place the filled profiteroles on a serving tray in a circle to create a wreath (optional, dip them in caramel to stick them together).

4. Carefully add the red fruit of choice around and between the profiteroles. Finish with icing sugar and a melted Biscoff Spread drizzle. Place in the fridge until needed.