



Profiteroles with Biscoff®

4 steps
6-8 servings

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

Ingredients

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

Preparation

- 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.