

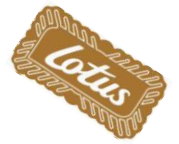
Profiteroles with Biscoff®

lotus
Biscoff®



Profiteroles with Biscoff®

Impress your customers with this sophisticated dessert: a festive centerpiece loaded with Biscoff



SERVINGS 6-8 servings

INGREDIENTS

40-50 ready to use small profiteroles
100 g **Biscoff Spread**
100 g whipping cream 40% fat
Optional: caramel

To serve:
50-100 g red fruit of choice (raspberry, blueberry,...)
1 tbsp powdered sugar
1-2 tbsp **Biscoff Spread**, melted
1 **Biscoff cookie**

PREPARATION

1. In a bowl add the Biscoff Spread and the whipping cream. Use an electric hand mixer to whisk until thick and fluffy.
2. Transfer into a piping bag with a small nozzle attached. Fill the profiteroles (by poking a small hole in the bottom) and place on a serving tray in a circle to create a wreath (optional, dip them in caramel to stick them together).
3. Carefully add the red fruit of choice around and between the profiteroles. Finish with powdered sugar and a melted Biscoff spread drizzle. Place in the fridge until needed.



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