

# BEEMSTER PROFITEROLES

± 70 PROFITEROLES | 14 PERSONS | 60 MINUTES

## Profiteroles (± 70 pieces)

- 250g butter
- 250ml milk
- 250ml water
- 250g flour
- Salt
- 10 eggs
- 250g grated Beemster Aged

## Cheese sauce

- 50g butter
- 50g flour
- 500ml milk
- 100g grated Beemster Medium
- Salt and pepper

## Topping

- 1 tablespoon maple syrup
- 120g smoked bacon, in slices
- Chopped parsley

## Extra needed

- aluminium foil



## PROFITEROLES

Heat the oven on 200°C. Slowly warm the butter, milk and water in a pan. Add the flour and a little bit of salt. Stir until a solid paste and cook until ready. Remove the pan and add the eggs one by one - add the second egg until the first is totally absorbed. Then add the Beemster cheese and mix thoroughly.

Decorate the baking tray with baking paper. Fill the piping bag with the dough. Create profiteroles from the dough on the baking paper. Make sure you have enough space between the profiteroles (ca. 3cm). Bake the profiteroles in 15-20 minutes in the middle of the oven and let them chill on the oven-rack.

## MAPLE BACON BITS

Cut the slices bacon into small cubes and bake until crispy. Remove the fat out of the pan. Add a little bit of maple syrup and bake another minute. Let the cubes drip onto paper.

## CHEESE SAUCE

Melt the butter in a pan slowly but do not brown. Add the flour once the butter has melted and stir firmly. Bake during 30 seconds before adding the milk bit by bit. Add salt and pepper to taste. Add some extra milk when the sauce has become too heavy. Once your sauce is good enough, add the grated Beemster cheese and keep on stirring thoroughly. The sauce is ready when the cheese is completely melted. Let the sauce cool a little bit.

## BUILDING THE PROFITEROLES TOWER

Create a cone of app. 30cm height by folding aluminium foil into this shape.

Pierce a cheese pick both through the bottom of a profiterole and the cone and attach herewith to the cone. Start at the bottom and decorate the cone fully with the profiteroles until finished in the top.

Before serving, decorate the cone with the semi-warm Beemster cheese sauce and decorate with chopped parsley and bacon bits.

# ENJOY YOUR DESSERT!

