



## Ingredients

### For the pastry:

- 140g (5oz) butter
- 250ml (9fl oz) water
- 150g (5½oz) plain flour, sieved
- 4 free-range eggs, beaten

### For the chocolate cream:

- 1.2 litres (2 pints) double cream
- 150g (5½oz) icing sugar
- 20g (¾oz) dark cocoa powder
- 20g (¾oz) white cocoa powder

### For the caramel sauce:

- 450g (1lb) caster sugar
- 600ml (1 pint) water

## The Vintage Tea Party Book

### *White and dark chocolate Croquembouche*

This classic French cake is made from profiteroles held together by caramel to form a conical tower. It was traditionally served at celebrations and was often decorated with spun sugar and sugared nuts - croquembouche means 'crunch in the mouth'.

1 Preheat the oven to 220°C/fan 200°C/gas mark 7 and line 2 baking sheets with baking paper.

2 For the pastry, melt the butter in the water in a saucepan over a medium heat and bring to the boil. Add all the flour and stir continuously with a wooden spoon. Cook for 2 minutes until the mixture pulls away from the pan, forming a ball, then remove from the heat. Transfer to a large bowl and stir for 1 more minute to cool the dough. Add the egg a little at a time, mixing the dough until smooth after each addition, until fully incorporated. Fit a piping bag with a star-shaped nozzle and spoon the dough into the bag. Pipe 2.5cm (1in) balls of dough on to the baking sheets. Bake in batches for 25 minutes until the pastry balls have risen and are golden.

3 To make the filling, put the cream and icing sugar in a large bowl and whisk until it forms soft peaks. Separate into 2 equal portions and, using a wooden spoon, fold the dark cocoa powder into one and the white into the other.

4 Pierce a hole in the base of each bun. Fit two clean piping bags with clean nozzles. Pipe white chocolate cream into half the buns and dark chocolate cream into the other half. Set aside.

5 To make the caramel, put the sugar and half the water in a heavy-based saucepan over a medium heat. Don't allow the water to boil and don't stir the caramel. Once the sugar has dissolved, increase the heat and boil the mixture until it becomes caramel in colour. Tip in the remaining water. Stir until you have a smooth sauce, then remove from the heat and set aside to cool.

6 To assemble, place a cardboard cone in the centre of a large plate. One by one, dip each bun into the caramel sauce and set it in place, forming a round of buns around the base of the cone. Follow with another round on top. Keep building in this way, using the caramel to cement the buns together, until you have formed a tall cone. Drizzle with the remaining caramel sauce and embellish with decorations of your choice.



### The Vintage Tea Party Book by Angel Adoree

Hardback: 304 pages

Publisher: Mitchell Beazley

ISBN: 9781845336479

© Author - Angel Adoree © Photographer - Yuki Sugiura

Available in Waterstone's stores and online at [Waterstones.com](http://Waterstones.com).