

Berry Mint Profiteroles with Jennifer MacKenzie, P.H.Ec. FOODWORX

Cooking Class Prep Lists

Groceries

Fresh mint

Blueberries, blackberries, raspberries (or a mixture)

Unsalted butter

Whipping (35%) cream

9 large eggs

Optional to make a chocolate glaze: dark chocolate, corn syrup, whipping cream

Pantry

All-purpose flour

Granulated sugar

Icing sugar

Salt

Vanilla

Equipment

Dry measuring cups

Measuring spoons

Liquid measuring cups

Medium-size, heavy-bottom saucepan

Small, heavy-bottom saucepan

Wooden spoon

Heatproof spatulas

Whisk

2 medium-size heatproof bowls

Piping bag or freezer Ziploc-type bag and 1/2-inch piping tip (you can use 2 spoons if you don't have bag and tip)

Baking sheets with re-usable baking liners or parchment paper

Electric mixer (for whipping cream)

Large bowl (that fits medium-size heatproof bowl and ice water in it)

Ice cubes to make ice water

Plastic wrap

Fine sieve (optional)

Serrated knife

Dessert plates