



INGREDIENTS

For the profiteroles:

Water	125ml
Fleur de sel	pinch
Sugar cubes	2
Soft butter	60g
Flour	60g
Eggs	2
Milk	50ml
Egg yolk	1

For the chocolate sauce:

Dark chocolate (buttons or bar)	200g
Single cream	250ml
Butter	50g

To serve:

Vanilla or buttermilk ice cream	
Roasted flaked almonds	50g

METHOD - AFFIRMATIONS, NEGATIONS AND INTERROGATIONS / Chocolate profiteroles

ANNA: Hello ladies and gentlemen, and welcome back to this week's episode of Do You Cook English?. This week we will be preparing the classic English chocolate dessert which is called chocolate profiteroles. You've heard of these, haven't you? And I'm sure if you've ever visited Britain, you will have tried these at some stage. I imagine you can possibly guess the grammar rule this week, can't you? Yes, absolutely - this week we are going to be looking at affirmations, negations and interrogations, and of course we will be practising them in the present tense.

So, now let's have a quick look at the grammar rules:

Affirmations = Subject + verb base + the rest of the sentence

ex: He drives his car.
My boss worked late on Monday

Negations = Subject + auxiliary + negation + verb + the rest of the sentence

ex : He doesn't (does not) drive his car
My boss didn't work late on Monday

Interrogations = Auxiliary + subject + verb + the rest of the sentence

ex : Does he drive his car?
Did your boss work late on Monday?

Interro-negations = Auxiliary + negation + subject + verb + the rest of the sentence

ex : Doesn't he drive his car?
Didn't your boss work late on Monday?

ANNA: Now, I would like to introduce you to our chef today. You don't know him, but please let me introduce you to Yannick. He's from les Cercles Culinaires de France. Hi Yannick! How are you?

YANNICK: Hi Anna! How are you? Are you ready to cook?

ANNA: Absolutely I'm ready to cook, always ready to cook! So, we've got another cookery lesson today. So, first of all, Yannick: let's see what you've brought into the kitchen and let's see what we're doing today, shall we? We have never made profiteroles before! So, first we must heat the oven to 180°C (or gas mark 6)... Done that? Great!

Next, we pour the water, salt, sugar and butter into a saucepan. Don't forget to add the salt. Perfect. Now, bring the mixture to the boil but be careful not to burn it.

We take it off the heat now and add the flour. Don't forget to mix this thoroughly.

We now pop the pan back on the heat and stir for 1 minute (but don't let the mixture stick to the sides of the pan!). Next we pour the mixture into a bowl. Don't forget to add the eggs one at a time.

Now, we pour the mixture into a piping bag and pipe into small balls. You can also use a small spoon if you prefer.

Then we pour the milk and the egg yolk into a ramekin and mix. It isn't difficult, is it? Now we pour the mixture onto the small pastry balls and then place in the oven for 20 minutes.

I expect you want to know what comes next, don't you? Yannick, let's now prepare the chocolate sauce! First, we heat the single cream in a saucepan. Next, into a mixing bowl we add the chocolate and softened butter and then pour in the cream. A little tip: you can now add a pinch of pepper. So, don't forget to keep stirring, then we mix it all together and place to one side.

Now to serve the profiteroles. We cut the profiteroles in half and then we add a scoop of ice cream.

Finally, plate up. Pour on the chocolate sauce and decorate with almond flakes. And that's it! Looking good, isn't it?

ANNA: So, the profiteroles are looking good Yannick!

YANNICK: Of course!

ANNA: Absolutely! So, apparently this recipe insists that profiteroles are to be eaten immediately, so that's good isn't it? So, best get stuck in, hadn't we? Now normally, we've not been very lucky with the wine, but look! Happily, seeing as it's New Year coming up, we thought we'd have a glass of champagne. So, maybe next week we'll have more wine, but you'll have to tune in to next week's episode of Do You Cook English? to find out. But, until then, à bientôt, and Happy New Year!