**Cream Puffs**

Yield: 12 puffs

**Ingredients**

|  |  |
| --- | --- |
| 365 grams | Milk or water |
| 155 grams | Unsalted butter |
| 2 grams | Salt |
| 4 grams | Granulated sugar |
| 232 grams | All-purpose flour |
| 365 grams | Eggs |

**Procedure**

1. Preheat the oven to 400ºF.
2. Combine milk, butter, sugar and salt in a pan over medium heat; bring to a boil, stirring occasionally.
3. At a full boil, remove the pan from the heat; add the flour all at once. Stir vigorously removing any lumps of flour to a smooth consistency.
4. Return to the heat and cook, stirring constantly, until the paste forms a ball and a skin forms on the bottom of the pot.
5. Transfer the paste to the bowl of an electric mixer; beat on lowest speed with the paddle to cool the paste slightly, about 20 seconds. Add eggs gradually making sure to scrape down the bowl often.
6. Drop or pipe paste into 12 equal sized circles.
7. Bake at 400ºF. for 10 minutes. Reduce heat to 350ºF and bake until golden brown. Let cool.
8. Pipe pastry cream into cream puffs.
9. Dip filled cream puff into chocolate glaze.

**Pastry Cream**

**Ingredients**

|  |  |
| --- | --- |
| 50 grams | Cornstarch |
| 530 grams | Milk |
| 125 grams | Granulated sugar |
| 55 grams | Eggs |
| 75 grams | Egg yolks |
| 60 grams | Salted butter |
| 6 grams | Vanilla extract |

**Procedure**

1. Dissolve cornstarch in some of the milk. Add approximately ½ of the sugar, all the eggs and yolks, and whisk to combine.
2. Combine the remaining milk with the other half of the sugar in saucepan; bring to a boil.
3. Temper the corn starch mixture with some of the boiling milk.
4. Return the remaining milk mixture to a boil. Whisk the corn starch mixture into the boiling milk, whisking until the pastry cream thickens and returns to a boil.
5. Boil the pastry cream and continue whisking for 1 minute or as instructed. Remove from heat and whisk in the butter and vanilla. Transfer to a bowl and cool over ice. Or spread thinly on a plastic lined sheet pan. Press plastic wrap directly on the surface. Chill immediately.

**Chocolate Glaze**

**Ingredients**

|  |  |
| --- | --- |
| 112 grams | Water |
| 85 grams | Light corn syrup |
| 285 grams | Semi-sweet chocolate |

**Procedure**

1. Bring water and corn syrup to a boil.
2. Pour over chopped chocolate. Whisk until smooth.