

PROFITEROLES (CHOUX PASTRY CREAM PUFFS)

PASTRY CREAM (all 3 items made on Day 1 and stored in fridge)

2 large egg YOLKS
95 ml sugar
30 ml cornstarch
½ mL salt
250 ml milk
15 mL butter

Flavoring: for vanilla - ¼ vanilla pod in milk

For coconut – 5 mL coconut extract after

For coffee – 5-10 mL instant coffee in the milk + 5 mL vanilla extract after

For Matcha – 5 mL of matcha powder added after custard is cooked

For Chocolate – 1.5 oz of chopped choc added after to hot custard

For Orange - zest of orange in milk

For Raspberry – 60 mL of raspberry puree mix in after

For Nutella – 60 mL of Nutella after

For cheesecake – 40 mL of cream cheese after

1. In a medium bowl whisk together the egg yolks and sugar until well blended Then whisk in the cornstarch and salt.
2. In a pot on medium heat scald the milk then add a little at a time to the egg yolk/sugar mixture using a WHISK. When it has all been added return the mixture to the pot.
3. Cook the mixture while whisking constantly over medium heat until thickened.
4. Take off the heat, whisk in butter, then add flavoring. Pour into a small bowl and cover with saran wrap directly on top of the pudding and put in fridge to cool.
5. **For chocolate glaze:** Chop the chocolate and place in the white soup bowl with 10 mL of icing sugar. Heat the cream up in the microwave for 30 sec and then pour the hot cream on top of the chocolate and stir till melted.

CHOUX PASTRY (Done on Day 2)

140 mL	flour
½ mL	salt
5 mL	sugar
125 mL	water
60 mL	butter, cut in 6 pieces
2	large eggs, beaten

1. Preheat oven to 425 F. Line your cookie sheet with parchment paper.
2. Measure your 140 mL flour into a **small bowl**. Beat your 2 eggs into a glass liquid measure.
3. Place water, sugar, salt and butter in **saucepan**. Bring to a boil on med-high heat. When it comes to a boil immediately take off the heat, turn heat to med.
4. Add the FLOUR all at once and stir with a **WOODEN spoon**. The mixture will be lumpy at first. Keep stirring until it looks like smooth mashed potatoes. Then return to the heat and continue to cook it (stirring constantly) until it is a little bit dry and a film forms on the bottom of the pan. It's done when spoon stands upright in the dough or it's 175 F.
5. Put dough in a **medium bowl**, spread out and cool for 1-2 mins. Using an **electric mixture** add the eggs mixture in three portions beating well between each one until dough is smooth, glossy and holds it's shape. Test it using the finger pull or spatula V test I showed you.
6. Place the French style tip into your piping bag. Use a small dab of batter at each corner to hold the parchment paper in place. Pipe out 6 eclairs holding the top of the bag twisted and tight and upward. **MAKE SURE THEY ARE ALL THE SAME SIZE SO THEY COOK EVENLY!!** Use some egg wash to tap down any tips and very lightly brush the tops.
7. **Bake at 425** for 15 mins and then reduce to 375 for another 15-20 mins until they are dry and golden brown and sound hollow when tapped.
8. Remove from oven and pierce side with a skewer to release any steam inside.
9. Cool. When completely cool fill with pastry cream, glaze and decorate.

ASSEMBLY:

ADD 30 ml of **WHIPPED** cream (from dem table) to lighten your pastry cream.

Make the chocolate glaze:

CHOP the chocolate, place in small bowl, heat up cream in micro, pour onto the chocolate, stir till melted.

Once the puffs have cooled completely:

Fill the cream puffs by pushing in 3 small holes in the bottom of your éclair with your filling tip. Fill each hole with pastry cream, wipe off any excess, return to plate.

Spread glaze on top and decorate.