**Tools Needed:**

* two baking sheets
* two medium mixing bowls
* one small mixing bowl
* spring loaded ice cream scoop or two spoons
* parchment paper (4 pieces cut to the size of your pans)
* two medium saucepans (or wash one between recipes)
* rubber spatulas
* stand mixer or hand mixer
* pastry/sauce brush (optional, but helpful)
* pastry bags (or a quart-size zip top bag)
* pairing knife
* 8x8 or 9x13 baking dish
* Plastic wrap

**Pâte à Choux (for cream puffs and eclairs)**

Yield = 8 large cream puffs or 6-8 eclairs

|  |  |  |
| --- | --- | --- |
| Ingredients | By weight | By measure |
| Water | 56 grams | ¼ cup |
| Milk | 56 grams | ¼ cup |
| Butter, unsalted, small diced | 52 grams | 3½ tablespoons |
| Sugar | 2.5 grams | ½ teaspoon |
| Salt | 1.25 grams | ¼ teaspoon |
| All-purpose flour | 67 grams | ½ cup + 1 tablespoons |
| Eggs, large, room temperature | 50-150 grams | 1-3 |
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|  |  |  |
| **For egg wash:** |  |  |
| Egg, large, room temperature | 1 egg | 1 egg |
| Water | 4 grams | 1 teaspoon |

Prepare 2 baking trays with a piece of parchment. Preheat oven to 375°F.

In a medium saucepan, combine water, milk, butter, salt and sugar and bring to a boil over medium-low heat. Once boiling and butter is completely melted, turn off heat. Add the flour and quickly stir together with a firm spatula or wooden spoon. Return the saucepan to medium heat. Stir the mixture continuously. Cook for 1 -2 minutes just until a thin film forms on the bottom of the saucepan and dough forms a stiff ball.

Transfer the mixture to the bowl of a stand mixer fitted with a paddle attachment or use a medium bowl and a handheld mixer. Mix on low speed until the dough feels warm, but not hot and is no longer giving off steam, about 1-3 minutes. Continue mixing and begin adding eggs, one at a time letting each egg fully incorporate before adding the next egg. Stop the mixer as needed to scrape down the sides and bottom of the mixing bowl. Before adding the 2nd or 3rd, check the consistency of the dough to determine if more egg needs to be incorporated by checking for a “V” formation in the dough. Scrape the bowl and slightly beat the dough with a rubber spatula, lift the spatula out of the bowl to see if the dough sticking to the bottom of the spatula hangs in a “V”. If it does, no more eggs are needed. If it doesn’t beat the remaining eggs together and add about ½ and egg at a time, repeating the mixing and checking process after each half egg until the “V” is formed. Once the final egg is incorporated, stop the mixer. Scrape down the sides and bottom of bowl again to make sure everything is evenly mixed and return to the mixer on low speed for 30 seconds.

Make the egg wash by beating the egg and water together with a fork.

For cream puffs:

Using a spring loaded ice cream scoop or two spoons, scoop 2” in diameter puffs. Leave enough room between each puff to account for spreading. Stagger each additional row. If any “tails” or misshapen puffs are present , use a slightly damp finger to reshape them.

Bake puffs for 10-12 minutes. Once they have puffed, reduce the oven temperature to 325°F and continue baking for 15-25 additional minutes or until golden brown. Let cool before filling.

For eclairs:

Cut a 1 ½” hole in a disposable pastry bag. Fold the top of the bag over your hand. Transfer the dough to the bag – filling the bag only halfway. Twist the top of the bag closed and hold the bag at a 45° angle about ¾” above the tray. Pressing firmly on the bag and release pressure on the bag once eclair is roughly 5” in length. Without lifting the bag, release pressure, touch the tip of the bag to the tray and quickly flick your wrist toward the beginning of the éclair to cut off the tail off the tail of the pate a choux.

Leave enough room between each eclair to account for spreading. Stagger each additional row. If any “tails” are still present, use a slightly damp finger to push them down. Using a pastry brush or your fingers, brush each eclair with egg wash.

Bake eclairs for 12-15 minutes. Once they have puffed, reduce the oven temperature to 325°F and continue baking for 15-25 additional minutes or until golden brown. Let cool before filling.

**For Cream Puffs**

**Whipped Cream**

|  |  |  |
| --- | --- | --- |
| Ingredient | By weight | By measure |
| Heavy cream | 226 grams | 1 cup |
| Powdered sugar | 14 grams | 2 tablespoons |
| Vanilla Extract | 5 grams | 1 teaspoon |

Combine ingredients and whip on medium speed until medium-firm peaks form.

To assemble: With a sharp knife, a small hole in the bottom of the shells to pipe in the whipped cream.

**For Eclairs**

**Vanilla Custard**

|  |  |  |
| --- | --- | --- |
| Ingredients | By weight | By measure |
| Whole milk | 150 grams | 2/3 cup |
| Sugar, divided | 50 grams | ¼ cup |
| Kosher salt | 1.2 grams | ¼ teaspoon |
| Cornstarch | 6 grams | 2 ¼ teaspoons |
| Large egg yolks | 40 grams | 2 each |
| Butter | 8 grams | ½ tablespoon |
| Vanilla extract | 2 grams | ½ teaspoon |

In a medium-sized bowl, whisk together eggs, ½ of the sugar, and cornstarch until lumps are gone.

In a medium saucepan over medium heat, bring milk and other ½ of sugar to a boil, whisking occasionally. Temper the eggs by whisking in about ¼ cup of the milk into the egg mixture (measurement doesn’t need to be exact). Once the milk is fully incorporated, whisk in another ¼ cup of the milk.

Pour the egg mixture back into the saucepan, and continue cooking over medium heat, whisking constantly until cream begins to thicken and boil for 1 minute. Remove from heat and stir in the butter and vanilla until completely melted.

Pour mixture into a rimmed baking sheet or large baking dish such as a 9x13 cover with plastic wrap, making sure the plastic wrap gently touches the top of the pastry cream. Chill in the fridge for at least 2 hours and up to three days in advance.

**Chocolate Glaze**

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| --- | --- | --- |
| Ingredients | By Weight | By Measure |
| Bittersweet chocolate,  chopped | 85 grams | ½ cup (3 oz.) |
| Butter, unsalted | 45 grams | 3 tablespoons |
| Kosher salt | Pinch | pinch |

Make the glaze right before assembling. Place the chocolate in a microwave safe bowl. Microwave chocolate in 15-20 second intervals stirring between each interval until chocolate is melted. Stir in the butter and salt until you have a smooth glaze.

To assemble: Transfer the cooled pastry cream to a piping bag. With a small knife (such as a paring knife), poke a small hole in the bottom of the shells to pipe in the pastry cream.

Dip the top of the shell in the chocolate glaze. Let chocolate set up in the fridge.