

THE CULINARY

Playground



Cream Puffs

Makes 10-12

1/2 c water

1/4 c butter

1/2 c flour

2 eggs, room temperature

1/4 cup chocolate chips, melted for drizzle

Preheat oven to 400 degrees

Heat water and butter to a rolling boil in a 1qt saucepan. Stir in flour and continue to stir vigorously until a ball forms. Cook for one minute to cook the flour then remove from the heat. Let cool for a moment or transfer to another bowl to help it cool faster.

Beat in the eggs and continue beating until they are well incorporated and the shine is gone.

Add choux to 12" piping bag and cut a decent sized hole in the bottom for piping.

Line a cookie sheet with a macaron silpat mat. Following the large circles on the mat, pipe 10-12 cream puffs. Note: puffs will grow a bit both high and wide.

Cook 25-30 minutes until golden brown. Do not open the door during the cooking process. Let cool on racks, away from a draft. Poke the top of each cream puff with a toothpick to let the air release.

When cool, cut off tops, leaving about 2/3 to 3/4 of the body of the cream puff remaining. If the puff looks doughy inside, pull excess dough out and toss (it will be slightly damp in texture).



Sweetened Whipped Cream

Makes enough to fill 12 mini cream puffs

1 c whipping cream
1/4 c powdered sugar
1t vanilla

Add all ingredients to a bowl and beat with a hand or a stand mixer until stiff peaks form. Be sure to scrape down the bowl a few times to incorporate ALL the cream.

Add whipped cream to a 16" pastry bag fitted with a large star tip.

Pipe sweetened whipped cream into the body of the puffs and replace the top. Drizzle with melted milk or semi-sweet chocolate on top for garnish.