

Pate a Choux

Literally translates to cabbage paste, said to represent what cream puffs look like in the oven.

Butter (unsalted)	4 ounces
Salt	1/8 oz
Sugar, granulated	1/4 oz
Water	4 oz
Whole Milk	4 oz
Bread Flour	5 1/4 oz
Whole Eggs	8 oz (4 eggs)

1. Add butter, salt, sugar and liquid into a pot and bring to a boil.
2. Add flour and mix with a wooden spoon until homogenized, a skin forms on the bottom of the pot and the mixture forms into a ball that does not stick to the inside of the pot.
3. Cook for an additional 3 minutes.
4. Remove from heat and place the mixture into a mixing bowl.
5. Mix on low speed until steam lifts, then slowly add eggs.
6. Add eggs, one at a time incorporating completely before next addition until the dough reaches a pasty state.
7. When the eggs are fully incorporated and dough has developed pipe into the desired shapes (see below) on parchment-lined sheet pans.
8. Bake at 425 degrees F until for 20 minutes then lower the temperature to 350-375 degrees F to make sure the outside doesn't burn but the dough is dry on the inside.

Cream Puffs

Use an 808 piping tip. Use a similar motion to making a rosette, except focus on creating a ball. Start in the middle about half an inch of the paper and start squeezing, go around slowly lifting upward very slightly, when the small ball is complete stop piping but continue the motion and pull up very quickly. Egg wash and then use a fork dipped in water to press it down just enough to leave an imprint.

Eclairs

Use an 808 piping tip and pipe in a diagonal line about 5" in length. When reaching the end of the éclair stop piping and actually move backwards pushing into the dough you just piped. Eggwash and then use a fork dipped in water to score across the length of the dough.

Milk Chocolate Ganache for Dipping

Milk Chocolate Chips	8 ounces
Heavy Cream	8 ounces

1. Bring the heavy cream to a boil and remove from stove.
2. Pour the chocolate chips into the pot and, using a whisk, stir together until completely melted.
3. Allow to cool slightly in the refrigerator (remember to cover with plastic wrap touching the ganache) before dipping so it's not too runny. Conversely, you may need to warm it up in the microwave if the ganache is not flowy or creating a smooth flat dipped surface.