



## Cream Puffs with Pastry Cream

Chocolate Sauce & Toasted Almonds



2h



2 Servings

Crisp, custardy cream puffs are quintessential French restaurant desserts, but why not cook them at home? These chic and classic sweets have everything you would expect - a rich vanilla pastry cream, handmade pâte à choux dough, and a decadent chocolate sauce to drizzle on top. There's no need to go out when you can whip these beauties up at home! (2p make 12; 4p make 24)



## What we send

- 2 (¼ oz) cornstarch
- 5 oz granulated sugar
- 8 oz milk <sup>7</sup>
- 2 (3 oz) mascarpone <sup>7</sup>
- 5 oz all-purpose flour <sup>1</sup>
- 3 oz chocolate chips <sup>6,7</sup>
- 1 oz sliced almonds <sup>15</sup>

## What you need

- kosher salt
- 5 large eggs <sup>3</sup>
- 6 Tbsp butter <sup>7</sup>
- vanilla extract

## Tools

- small saucepan
- rimmed baking sheet
- small skillet
- microwave

## Cooking tip

When making choux pastry, keep stirring in the pan or it will burn. The paste is dry when it begins to leave a thin film on the bottom of the pan.

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 250kcal, Fat 18g, Carbs 17g, Protein 5g



### 1. Make pastry cream

Preheat oven to 350°F with a rack in the center.

Off heat, in a small saucepan, whisk to combine **all of the cornstarch, ¼ cup sugar, and a pinch of salt**. Whisk in **¾ cup milk and 3 large egg yolks** (reserve 1 egg white for step 3; save rest for own use). Add **1 tablespoon butter**.



### 2. Finish pastry cream

Set saucepan over medium heat; bring **pastry cream** to a boil, whisking constantly. Cook until very thick, like the consistency of pudding, 3-5 minutes total.

Off heat, immediately whisk in **all of the mascarpone and 1 teaspoon vanilla**. Transfer pastry cream to a bowl; cover with plastic wrap touching the surface of cream. Refrigerate until chilled, about 1 hour. Wipe out saucepan.



### 3. Cook pâte à choux

In same saucepan, combine **¼ cup each of water and milk, 4 tablespoons butter, and ½ teaspoon each of sugar and salt**. Bring to a boil. Off heat, immediately stir in **⅔ cup flour**. Return to medium heat, stirring constantly, until choux is smooth and pulls away from side of pan (like dry mashed potatoes), 1-2 minutes.

In a bowl, combine **2 large eggs and reserved egg white**.



### 4. Finish pâte à choux

Transfer **pâte à choux** to bowl of a stand mixer with a paddle attachment; mix on low to cool, about 2 minutes. Increase speed to medium, slowly pour in **eggs**, mixing until well combined. Scrape choux into a sealable plastic bag; cut a ½-inch triangle off 1 corner. Pipe 12 rounds onto a parchment-lined baking sheet, about 2-inches apart. Use the back of a spoon to smooth out tops of rounds.



### 5. Bake cream puffs

Bake **choux puffs** on center oven rack for 35 minutes. Rotate sheet and reduce oven temperature to 325°F. Continue baking until puffs are deeply golden, 10-15 minutes more. Set baking sheet on a wire rack and let puffs cool. Transfer **chilled pastry cream** to a large resealable bag; cut a ½-inch triangle from 1 corner. Toast **almonds** in a small skillet over medium heat, 3-4 minutes.



### 6. Make ganache & serve

In a microwave-safe bowl, combine **chocolate and 1 tablespoon each of butter and water**. Melt in microwave; stir until chocolate ganache is smooth. Use a serrated knife to halve **puffs** crosswise. Pipe **pastry cream** into bottom half of each puff and cover with tops. Drizzle with **chocolate ganache** and sprinkle with **toasted almonds**. Enjoy!