



Cream Puffs with Pastry Cream & Chocolate

The Perfect Valentine's Day Dessert!



2h



2 Servings

Crisp, custardy cream puffs are quintessential French restaurant desserts, but what illustrates love more than cooking 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 drizzle. No need to go out when you can whip up these beauties at home! (2p-plan serves 12; 4p-plan serves 24—nutrition reflects 1 cream puff)

What we send

- 2 (¼ oz) cornstarch
- 5 oz granulated sugar
- 8 oz milk ²
- 2 (3 oz) mascarpone ²
- 5 oz all-purpose flour ³
- 3 oz chocolate chips ^{2,4}
- 1 oz sliced almonds ⁵

What you need

- kosher salt
- 5 large eggs ¹
- 6 Tbsp butter ²
- 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

Egg (1), Milk (2), Wheat (3), Soy (4), Tree Nuts (5). 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!