

Choux Pastry- for cream puffs

- 1/2 cup unsalted butter, cut into 8 pieces
 - 1/2 cup water
 - 1/2 cup milk (whole is best)
 - 1/4 teaspoon salt
 - 2 teaspoons granulated sugar
 - 1 cup (125g) all-purpose flour – I like to weigh flour
 - 4 large eggs, beaten
 - egg wash: 1 egg beaten with 1 Tablespoon milk or cream
1. Combine the butter, water, milk, salt, and granulated sugar together in a medium saucepan over medium heat. Stir, using a wooden spoon, until the butter has melted. Bring mixture to a simmer. Once simmering, reduce heat to low and add the flour all at once. Stir until the flour is completely incorporated and a thick dough clumps into a ball. Mash the dough ball against the bottom and sides of the pan for 1 minute, which gently cooks the flour. Remove from heat and transfer to the bowl of a stand mixer fitted with a paddle attachment or, if using a handheld mixer, a large mixing bowl. Allow to cool down for a few minutes before adding the eggs in the next step.
 2. With the mixer running on low speed add the eggs in 4 separate additions mixing until completely incorporated each time, 30-60 seconds between each. The mixture will look curdled at first, but will begin to come together as the mixer runs. The choux pastry will have reached the desired texture: shiny, thick, and smooth with a pipeable consistency.
 3. Preheat oven to 400°F (204°C). Line two baking sheets with parchment paper. Lightly brush the parchment with water, which creates a humid environment for the pastry shells allowing them to puff up without drying out or burning.
 4. Transfer choux pastry dough to a piping bag fitted with a piping tip (Wilton tip 1A is good). Using a water moistened finger, smooth down the peaks and lightly brush each with egg wash.
 5. Bake for 20 minutes then, keeping the pastries in the oven, reduce oven to 350°F (177°C) and continue to bake for 10-15 more minutes until golden brown. Do not open the oven as the pastries cook, as cool air will prevent them from properly puffing up. Remove from the oven and transfer to a cooling rack. Allow to cool completely before filling.
 6. For Filling- I use Diplomat cream, mixing crème patisserie and whipped cream.

Crème Pâtisserie:

- 3 large (60g) egg yolks
 - 5 tablespoons granulated sugar
 - 1 1/2 tablespoons (15g) all-purpose flour
 - 1 1/2 tablespoons (15g) cornstarch
 - 1 1/4 cups whole milk
 - 1/2 vanilla bean , split and seeded
1. In a medium bowl, whisk together egg yolks and sugar just until pale yellow and creamy, then whisk in cornstarch and flour. Set aside.
 2. In a medium saucepan, heat milk, vanilla pod, and vanilla seeds on medium heat just to a boil. Remove from heat and remove vanilla bean. Gradually pour the hot milk into the egg mixture while simultaneously whisking constantly until smooth. Don't let it curdle!
 3. Transfer mixture back into saucepan. Cook over medium-low heat, whisking constantly and vigorously so that the eggs won't curdle, until mixture thickens. Remove from heat and transfer to a medium heatproof bowl. Press a piece of plastic wrap directly onto the surface of the pudding to prevent it from creating a 'skin'. Let cool to room temperature, then refrigerate until chilled.
 4. Then, put a pint of very cold heavy whipping cream into a glass or metal bowl, add 3 tablespoons sugar and put in fridge for 15 minutes to allow bowl to get cold. Put mixing whisk in fridge at the same time to cool as well. Take bowl and whisks out of fridge and mix on high until cream thickens. 1-2 minutes.
 5. When the crème pâtisserie is cold, mix in the whipped cream to the crème pâtisserie, in three additions, by folding it in until incorporated. And Viola you have diplomat cream.
 6. Transfer the cream into a piping bag and add a long thin piping tip (Wilton tip 230 is good). Insert tip into puff and fill!
 7. You can dust cream puff with powdered sugar, too!