Cream Puffs

Pastry Cream

2 1/2 cups whole milk

2/3 cup flour

1/2 cup sugar

1/4 teaspoon salt

6 egg yolks

4 Tablespoons cold butter

1 Tablespoon vanilla

Craquelin

6 Tablespoons butter, softened

1/2 cup brown sugar

3/4 cup flour

pinch salt

Choux

2 eggs + 1 egg white

6 Tablespoons water

5 Tablespoons butter

2 Tablespoons milk

1 1/2 teaspoons sugar

1/4 teaspoon salt

1/2 cup flour

1 cup heavy cream

Heat 2 c. milk in saucepan until simmering for pastry cream.

Whisk together flour, sugar and salt.

Add egg yolks and 1/2 c. cold milk to flour.  Whisk until smooth.

Slowly add 1/2 c. warm milk to yolk mixture.

Add tempered yolk mixture to saucepan with milk. Cook until thickened.

Simmer, whisking constantly, for 8 minutes.

Increase heat to medium and cook 1-2 more minutes until very thick.

Remove from heat, whisk in butter and vanilla. Transfer to a wide bowl.

Press greased parchment paper on top.  Refrigerate 2-24 hours.

Mix butter and sugar for craquelin.

Mix in flour and salt.

Transfer to a sheet of parchment and press into a 6" square.

Cover with a second sheet of parchment.  Roll into a 9x13" rectangle.

Remove top parchment.  Cut 24 two inch circles leaving circles and scraps in place.

Replace top parchment.  Transfer to a baking sheet.  Freeze 30 minutes to 2 days.

Beat eggs and white together for choux.

Bring water, butter, milk, sugar and salt to a boil.

Remove from heat and stir in flour.

Return saucepan to stove and cook until 175-180 degrees, stirring constantly.

Transfer mixture to a food processor and process for 10 seconds.

Drizzle in eggs while processor is running. Process until smooth and thick.

Fill a pastry bag, fitted with 1/2" round tip and pipe 1 1/2" wide mounds on a parchment lined baking sheet.

Transfer 1 frozen disk to the top of each mound.

Bake 15 minutes at 400.  Reduce heat to 350 and bake 7-10 minutes longer.

Cut a 3/4" slice into the side of each puff to release steam.

Turn off oven.  Return pan to oven and prop door open with a spoon.  Let dry 45 minutes.  Cool on wire rack.

Fill pastry bag with 1/4" tip and whisk cream to stiff peaks.

Fold cream into pastry cream.

Transfer to a pastry bag fitted with a 1/4" tip.

Insert tip into the slit in each opening in puff and squeeze filling inside.