Pâte à Choux

Ingredients:
- 1 cup plus 1 tablespoon all-purpose flour
- 1 cup water
- ½ cup unsalted butter
- 1 tablespoon sugar
- 4 eggs
- ¼ teaspoon salt

Directions:
- Preheat oven to 400˚ F
- In a pot or saucepan, combine butter, sugar, water and salt and heat until the butter is fully melted
  - Try to make sure that the water does not come to a boil
- Once the butter is fully melted, add the flour
- Stir until it all comes together and you can no longer see any lumps of flour
- Keep stirring until the film at the bottom of the pan starts to disappear and the pastry is no longer shiny
- Transfer to another bowl to cool or run cold water along the outside of the pan to cool everything down (stirring it more can help to release heat)
- Once it’s cooled add the eggs, stirring until it all comes together (this will seem unlikely at first, but it does happen, I swear)
- Pipe out rounds, logs, or whatever shape you want the puffs to appear as
- If baking choux alone, bake at 400˚ for 15 minutes, then decrease the temperature to 325˚ and bake for another 30 minutes
- If baking with puff pastry and choux, bake at 400˚ for 20 - 25 minutes or until the puff pastry is golden brown
  - In either case, don’t open the oven for the first 5-10 minutes of baking, as it can make the puffs deflate and, well, no one really wants that

Cream Recipe:
- In this case it’s St. Tropez cream, which is just pastry cream that’s been lightened with whipped cream
- Ingredients:
  - 1 cup milk
  - 1 teaspoon vanilla extract
  - ½ cup sugar
  - 3 tablespoons flour
- 1 egg
- 1 egg yolk
- ½ cup heavy whipping cream

**Directions:**
- Whisk the egg, egg yolk, flour, and sugar until smooth in a small bowl
- Scald the milk and add it to the egg mixture, whisking to combine the two
- Add the resulting liquid to the saucepan and heat while whisking constantly
  - Pause occasionally to check if it is boiling
- If it’s boiling - continue whisking for 10 seconds, quickly remove from heat and transfer to a cool bowl
- Whisk in vanilla extract
- Cover with plastic wrap so that the wrap touches the surface of the custard
- Chill for 30 minutes to an hour, or until it is cool to the touch
- Whip the heavy whipping cream to stiff peaks
- Fold the whipped cream into the custard in 2 - 3 parts
- You can chill it further if you’d like, but it’s not mandatory