

BAKING AND PASTRIES SERIES

*Pate a Choux, Pastry Cream
& Swiss Buttercream***INGREDIENTS:****PATE A CHOUX**

16 Oz of Water
8 Oz of Butter
0.18 Oz of Salt
12 Oz of Bread Flour
20 Oz of Eggs

PASTRY CREAM

16 Oz of Milk
2 Oz of Sugar
1.5 Oz Egg yolks
2 Oz of Whole Eggs
1.25 Oz of Cornstarch
2 Oz of Sugar
0.25 Oz of Vanilla Extract

SWISS BUTTERCREAM

8 Oz of Eggwhites
12 Oz of Sugar
16 Oz of Butter, softened

DIRECTIONS:**PATE A CHOUX**

1. Bring water, butter and salt to a boil. Add flour all at once and cook until it forms a ball and pulls away from the sides of the pot.
2. Transfer to a mixing bowl and paddle until cooler. Add eggs one at a time. Pipe out... Bake at 375° until golden brown and delicious, about 18-20 minutes.
3. Turn down heat to 300° and continue to bake until crisp... about 10 mins

PASTRY CREAM

1. Bring milk and sugar to a scald.
2. Combine sugar and cornstarch. Add egg yolks and egg. Whisk until well combined.
3. Add about ¼ of hot milk to egg mixture. Add back to hot milk and cook until thick. Add butter and vanilla at the end. Transfer to a clean bowl, cover with plastic wrap, and place in a water bath

SWISS BUTTERCREAM

1. Combine clean, room temperature eggwhites and granulated sugar in a clean bowl.
2. Warm over a double boiler to about 130-135°F. Transfer to your mixer bowl and continue to whip until you have stiff, but shiny peaks. Add softened butter and whip until emulsified (smooth). You can add any desired flavoring.

COOKING
SKILLS
ACADEMY