



Craquelin and Choux Pastry Recipe

Ingredients:

- 100g unsalted butter, at room temperature
- 120g all-purpose flour
- 120g dark brown sugar
- $\frac{1}{2}$ tsp Vanilla paste

Directions:

Place the unsalted butter, all-purpose flour, dark brown sugar, and Vanilla Paste in the bowl of a stand mixer fitted with the paddle attachment. Beat the mixture on medium speed until all the ingredients are fully combined and a dough forms.

Once the dough is ready, turn it out onto a large piece of parchment paper. Place a second piece of parchment paper on top of the dough, and roll it out evenly to a thickness of 1-2mm.

Keeping the dough sandwiched between the two sheets of parchment, transfer it to the freezer. Leave it in the freezer for at least an hour, or until you are ready to use it. The craquelin can be prepared ahead of time and stored in the freezer until needed.

Choux Pastry

Ingredients

- 125g whole milk
- 125g water
- 110g unsalted butter, cubed
- 1 tsp Kosher Salt
- 1 tsp Vanilla Paste
- 15g Sugar
- 165g All-purpose flour
- 240g eggs, lightly beaten, plus more if required

1. Preheat the oven to 400°f / 200°c. Line two baking sheets with parchment paper. Using a cookie cutter, trace 1 ½" circles on each baking sheet using a pen or a pencil, leaving some room for spreading (about 2" (5cm) between each), then flip over the baking sheet so that the side with the drawing is facing downward.
2. Fit a large piping bag with a large round piping tip
3. In a medium pot, combine the milk, water, butter, salt, Vanilla Paste, and sugar. Place over medium heat, and stir until the butter has melted and the mixture has begun to boil. Remove from the heat, and add the flour all at once, mixing quickly with a wooden spoon to combine. The mixture will form a thick paste.
4. Return to the heat, and, stirring constantly, cook the mixture for 2 minutes to help dry it out. Transfer to the bowl of a stand mixer fitted with the paddle attachment. Mix on medium speed for 1 minute to help cool down the mixture.
5. With the mixture running on low, slowly stream in the 240g egg. Mix on medium speed for 4 minutes, or until the egg is fully incorporated. Test the consistency of the batter by dipping in the beater and pulling up. If it forms a v which eventually breaks off, you are good to go. If it seems too stiff, slowly add another beaten egg and mix to incorporate. Perform the 'v' test again to check consistency.

Method continued...

- Transfer the choux pastry to the prepared piping bag. Using your traced circle as a guide, pipe mounds onto the baking sheet, ending each with a little flick of your wrist. If the choux has left a point, you can flatten down with a wet fingertip. Repeat with the second tray. If you need another tray to pipe your choux on, create another template using the parchment and a cookie cutter.
- Remove the craquelin from the freezer, and peel off the top piece of parchment. Using the same sized cutter you used to trace the circles on the parchment paper, cut out circles of dough. Place each carefully on top of a mound of choux, pressing lightly to adhere. If you are baking one tray of these at a time, ensure that you only put the craquelin on one tray worth at a time - put the craquelin on the second tray just before you bake them.
- Bake the cream puffs for 15 min at 400°f / 200°c, then turn down the oven to 350°f / 180°c, and bake for a further 15-20 minutes, until puffs are deeply golden. Remove from the oven and poke a small vent in the side of each using a paring knife or chopstick to help the steam escape. Place on a cooling rack to cool completely. If baking in two batches, return the oven to 400°f / 200°c, and repeat the baking process with the puffs.