

CROQUEMBOUCHE

PÂTE À CHOUX

Ingredients

- 375 g Bread Flour
- 560 g Water
- 5 g Salt
- 280 g Butter
- 12 Large Eggs

Directions

1. Preheat the oven to 375 degrees F.
2. In a large, heavy saucepan, bring the water, salt and butter to a boil. Allow the fat to dissolve completely. Remove from heat and add the flour all at once.
3. Using a heavy spatula or wooden spoon, stir the mixture until you see no visible flour or lumps. The dough will pull away from the sides of the pan.
4. Over medium heat, constantly stir until you see a starchy buildup on the bottom of the pan. This may take a few minutes.
5. Remove dough from pan and place in a mixer bowl with the paddle attachment, you can also do this part by hand.
6. Mix the dough until the steam dissipates and the temperature lowers to 120 degrees F.
7. Beat in the eggs one at a time, allow each one to be fully incorporated before adding the next. After 9 eggs have been added - check the consistency of the batter. It should be smooth and pass the "string test". The string test is to pinch the batter between your thumb and forefinger and stretch - if it holds together then it is ready to pipe. If it doesn't hold together then add another egg, mix well and check again.
8. Using your pastry bag fitted with the large round tip, fill the bag $\frac{1}{2}$ full with the pate a choux. On a parchment-lined sheet pan, pipe your choux balls in uniform shapes and rows. Pipe small mounds about 1 1/2" in diameter. Bake for 20 minutes at 375. Reduce the oven temperature to 350°F (175°C/gas 4), and continue to bake for 10-15 additional minutes. The pâté à choux should be a light golden brown overall not just on the surface but in the cracks.

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CHANTILLY CREAM (OPTIONAL FILLING)

Ingredients

- 200 g Heavy Cream
- 25 g Powdered Sugar
- 4 g Vanilla Extract

Directions

1. Chill metal bowl before whipping cream.
2. Pour cold cream into the bowl with sugar and vanilla extract, whip to medium peak or specified by the application.

CARAMEL

Ingredients

- 85 g Water
- 340 g Granulated Sugar
- 30 g Corn Syrup

Directions

1. Make in batches. Combine water, sugar and corn syrup in a medium pot.
2. Cook until it is a light caramel color (320 degrees)
3. Use as glue to assemble the croquembouche.

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ASSEMBLY

Directions

1. 3 10" cardboard rounds - covered in foil
2. 40-60 choux balls
3. Caramel - warm
4. Start with a ring of choux balls, be careful not to burn yourself with the hot caramel.
5. Continue building - each row will get narrower.
6. You may need to make more caramel as it hardens and can only be rewarmed a few times before it becomes too dark.