



Sweet and Savory Choux
with Chef Bridget Charters

Cream Puffs
Eclairs
Gougères
Chocolate Glaze
Vanilla Bean Pastry Cream
Parisienne Gnocchi with Butter and Herbs

Ingredient List:

3 cups butter (6 sticks), divided, plus extra for sautéing gnocchi
3 cups water
3 cups all-purpose flour
2 dozen eggs (we recommend having a few extra on hand just in case)
½ cup grated Gruyère cheese, plus more for sprinkling
½ cup grated parmesan cheese, divided
pinch ground cayenne pepper
¼ teaspoon chili powder
1 tablespoon Dijon mustard
1 cup sugar
9 tablespoons cornstarch
4 teaspoons vanilla extract
3 cups milk
½ pound sweet dark chocolate
2 ½ tablespoons unsweetened cocoa powder, sifted
2 tablespoons dark rum
1/2 cup light corn syrup
Pinch nutmeg ground
1 tablespoon chives, sliced thin
1 tablespoon tarragon, chopped finely
Salt and pepper
Powdered sugar (for dusting)

We will be showing a few techniques to add extra flavor to your vanilla pastry cream. Feel free to have on hand:

Your favorite jam
Instant coffee granules
A couple extra ounces of sweet dark chocolate

Equipment:

- Heavy bottomed sauce pot
- Wooden spoon
- Measuring cups and spoons
- Stand mixer (this is optional - you can do this by hand, but the mixer will make it much easier on you)

- Cookie sheets/sheet trays
- Parchment paper
- A pastry bag with a half inch tip (ingredient kits will come with disposable pastry bags for your convenience)
- Spatula
- Large stock pot
- Pastry brush
- Cookie rack
- Whisk
- Mesh strainer
- Paring knife
- Sauté pan