THE CLASSIC FRENCH

Croquembouche

Originally served only on the medieval tables of French royalty and nobility, and now a classic celebtratory centerpiece for any occasion, this iconic show-stopping French dessert features chocolate-filled cream puffs piled into a towering cone and bound with sweet, amber caramel.



Expert

4 Hours

14 Servings







INGREDIENTS



2 cups water

Pâte À Choux

- 16 tablespoons unsalted butter 1 teaspoon salt
- 3 teaspoons granulated sugar 2 cups flour
- 8 to 10 eggs
- Filling: 4 cups whole, 2% fat milk

1 ¹/₃ cups granulated sugar

1 vanilla bean, split lengthwise

12 egg yolks

2 tablespoons unsalted butter

¹/₂ cup cornstarch

- Caramel:
- 2 ¹/₂ cups sugar ²/₃ cup water

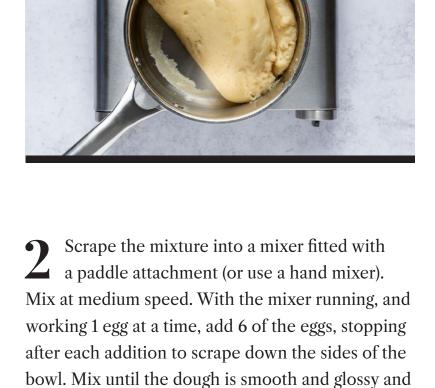
- **INSTRUCTIONS**

When it boils, immediately take the pan off the heat. Stirring with a wooden spoon, add all the flour at once and stir hard until all the flour is incorporated, 30 to 60 seconds. Return the pan to the heat and cook, stirring, 30 seconds to evaporate some of the moisture.

Preheat the oven to 425 degrees. In a large

saucepan, bring the water, butter, salt, and

sugar to a rolling boil over medium-high heat.



the eggs are completely incorporated. The dough should be thick, but should fall slowly and steadily

from the beaters when you lift them out of the bowl. If the dough is still clinging to the beaters, add 1 or 2 more eggs, and mix until incorporated.

Using a pastry bag fitted with a large plain tip,

pipe the dough in big kisses onto a parchment

lined baking sheet. Whisk 2 eggs with 3 teaspoons

of water. Brush the surface of the dough with the

egg wash to knock down the points (do not use all

the egg wash.) Bake 15 minutes, then reduce the

heat to 375-degrees and bake until puffed up and

Let cool on the baking sheet. The recipe can be

light golden brown, about 20 minutes more. Try not to open the oven door too often during the baking.



and vanilla bean to a boil over medium heat.

Immediately turn off the heat and set aside to

infuse for 10 to 15 minutes. In a bowl, whisk the

egg yolks and sugar until light and fluffy. Add the

cornstarch and whisk vigorously until no lumps

remain. Whisk in 1/4 cup of the hot milk mixture

mixture, reserving the empty saucepan.

until incorporated. Whisk in the remaining hot milk

Pour the mixture through a strainer back into the saucepan. Cook over medium-high heat, whisking constantly, until thickened and slowly boiling. Remove from the heat and stir in the butter and any flavorings if you want to make a different flavor like chocolate or coffee. Let cool slightly. Cover with plastic wrap, lightly pressing the plastic

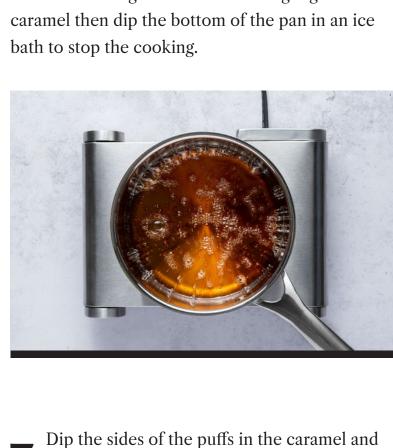
against the surface to prevent a skin from forming.

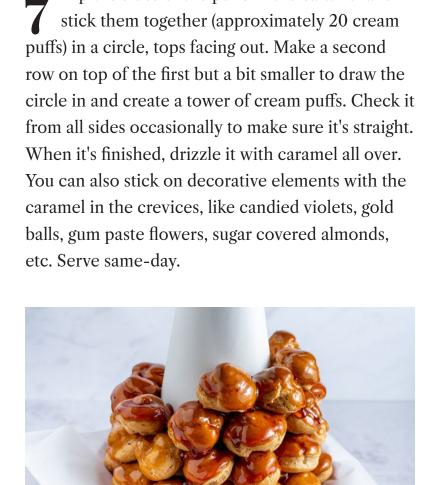
Poke a hole with a plain pastry tip in the bottom of

each cream puff and pipe it full of the custard.

Chill at least 2 hours or until ready to serve. The custard can be made up to 24 hours in advance.

Caramel: Dissolve the sugar in a saucepan with the water, making an "X" through the sugar with your finger to allow the water to slowly soak into the sugar. Boil to make a light golden caramel then dip the bottom of the pan in an ice bath to stop the cooking.





Recipe courtesy of *Food Network* Images courtesy of *The Spruce Eats*