

Classic French Croquembouche

Originally served only on the medieval tables of French royalty and nobility, and now a classic celebratory 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.



Difficulty: Expert

Yield: 14 Servings

Prep Time: 4 Hours



Contains
Gluten



Contains
Egg



Contains
Dairy

Ingredients

Pâte À Choux

- 2 cups water
- 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 vanilla bean, split lengthwise
- 12 egg yolks
- 1 ¹/₃ cups granulated sugar
- ¹/₂ cup cornstarch
- 2 tablespoons unsalted butter

Caramel:

- 2 ¹/₂ cups sugar
- ²/₃ cup water

Special Equipment

- Stand Mixer
- Pastry Bag
- Cake Tray (optional)

1 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. 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.

