

CARAMEL CROQUEMBOUCHE

INGREDIENTS:

FOR PÂTE À CHOUX:

465g water
226g unsalted butter
7g salt
16g granulated sugar
226g ap flour
8-10 large eggs

FOR PASTRY CREAM:

935g whole milk
7g **Organic Madagascar Vanilla Bean Paste** or 7g **Caramel Bakery Emulsion**
12 egg yolks
300g granulated sugar
65g cornstarch
28g unsalted butter

FOR CARAMEL:

675g sugar
115g water



DIRECTIONS:

FOR PÂTE À CHOUX:

1. Preheat oven to 425°F. Line 3 ½ sheets with parchment paper. Prep large pastry bag with large round tip and set aside.
2. In a large saucepan, add water, butter, salt, and sugar. Heat until it is at an active, rolling boil then immediately remove it from the burner.
3. Add the flour all at once and vigorously mix with wooden spoon until all flour is incorporated.
4. Return to the burner and continuously stirring on low for 60 more seconds to evaporate some of the moisture. The dough should easily pull away from the sides of the pan and stay in one mass.
5. Scrape dough into bowl of stand mixer. Using paddle attachment, mix at medium speed for 1 minute to knock out some of the heat.

6. Continuing on medium speed, add eggs one at a time, allowing each egg to completely combine before scraping down the sides and adding the next egg.
7. Once you have added 7 eggs, test the doneness by lifting the paddle out of the dough. The dough should be glossy, thick, and should slowly fall off the paddle. If the dough still clings to the beater, add another egg, mix, and recheck.
8. Once the dough is the correct consistency, pour into prepped pastry bag and pipe 1 ½-2-inch kisses onto the parchment lined sheets.
9. Dip fingertips in water and pat down peak of each choux.
10. Place baking pans in preheated oven for 15 minutes, then reduce the heat to 375 and bake for another 20 minutes. Depending on your oven, you may need to bake 1 tray at a time, allowing the temperature to reach 425°F again before putting in a new tray.
11. The profiteroles should be golden brown and hollow when finished baking. Allow to cool completely on trays.
12. Once the profiteroles are cooled, prepare the pastry cream.

FOR PASTRY CREAM:

1. In medium sauce pan, add milk and bring to boil. Stir in [bean paste](#) or [caramel emulsion](#) and set aside.
2. In a medium bowl, whisk eggs and sugar until light and fluffy.
3. Add cornstarch to eggs and whisk vigorously. No lumps should be present.
4. Whisk in ¼ cup of the hot milk mixture until completely incorporated.
5. Slowly whisk in the remaining milk mixture. Reserve the saucepan.
6. Strain the mixture through a fine mesh sieve back into the saucepan.
7. Cook over medium heat, whisking constantly until mixture thickens and is slowly boiling. Stir in butter. If you are using the caramel emulsion, stir in now.
8. Pour into clean bowl and press plastic wrap over the entire top to cover. Chill at least two hours before using.
9. Using a piping bag fitted with a filling tip, fill each profiterole with cream until full.

FOR CARAMEL:

1. To prepare the caramel, add water and sugar to medium saucepan, stir until the sugar has dissolved.

2. Once boiling, place lid on the pan for several minutes to ensure the steam washes down any undissolved sugar.
3. Continue to cook until sugar reaches caramelization stage and begins to turn an amber color.

ASSEMBLY:

1. Dip each cream puff into the caramel and starting at the bottom of the croquembouche cone, stick cream puffs to the surface, and repeat, working your way up.
2. Using the remaining, cooler caramel, you can add finer treading by dipping a fork into the caramel and winding the strings around the completed cone. Or, you can pour the remaining caramel over the top of the cone.
3. Dress with flowers and serve.

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