

ASHTA CREAM PUFFS

INGREDIENTS:

FOR PASTRY:

- 1/2 cup water
- 1/2 cup whole milk
- 8 tablespoons unsalted butter
- 1 teaspoon LorAnn Oils Alcohol-Free Vanilla
- 1 teaspoon granulated sugar
- 1/4 teaspoon kosher salt
- 1 cup all-purpose flour
- 4 large eggs (room temperature)

FOR ASHTA FILLING:

- 1 cup heavy whipping cream
- 1 cup ricotta cheese (at room temperature)
- 1/2 cup powdered sugar
- 1 teaspoon LorAnn Oils Alcohol-Free Vanilla
- 2 teaspoons rose water
- 1/4 cup crushed pistachios for garnish
- 1 teaspoon rose petals for garnish



DIRECTIONS:

FOR PASTRY:

1. Preheat oven to 425°F. Line baking sheet with Silpat or parchment paper.
2. In a saucepan, combine 1/2 cup water, 1/2 cup milk, butter, vanilla, sugar and 1/4 tsp salt. Bring just to a boil over medium heat, then remove from heat and stir in 1 cup flour all at once with a wooden spoon.
3. Once flour is incorporated, place back over medium heat stirring constantly for 1-1/2 to 2 minutes to release extra moisture and partially cook flour. A thin film will form on the bottom of the pan and dough will come together into a smooth ball.
4. Transfer dough to a large mixing bowl and beat using an electric mixer on medium speed for 1 minute to cool mixture slightly. Add 4 eggs, 1 at a time, allowing to fully incorporate between additions. Beat another minute until dough is smooth and forms a ribbon when pulled with wooden spoon.
5. Place dough into a piping bag with a large round tip. Pipe 1-1/2 inch round circles. To eliminate peaks,

use a bit of water on the tops to press the peak down.

6. Bake at 425°F for 10 minutes in the center of the oven.

7. Without opening oven, reduce temp to 325°F and, bake 20-22 min longer or until golden brown on top.

FOR ASHTA FILLING:

1. While the cream puffs are baking, beat heavy whipping cream until stiff peaks, using a whisk attachment on mixer. Add ricotta, powdered sugar, vanilla and rose water. Whisk until fluffy and combined.

2. Once cream puffs have cooled, cut in half and pipe ashta filling into the center.

3. Garnish with powdered sugar, crushed pistachios and rose petals.

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