



COOKING CLASSES
AT SUR LA TABLE

**FAMILY FUN:
CREAM PUFF SNOWPEOPLE**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Proteins

- ☐ 6 large eggs, plus 6 large egg yolks

Produce

- ☐ 5 fresh thyme woody sprigs
- ☐ 1/4 cup fresh cranberries

Dairy

- ☐ 1 stick plus 4 tablespoons unsalted butter
- ☐ 3 cups whole milk

Pantry Items

- ☐ Kosher salt
- ☐ Vegetable oil, for paring knife if needed

Dry/Canned Goods

- ☐ 1 cup unbleached all-purpose flour
- ☐ Granulated sugar, about 1 cup plus 3 1/2 ounces
- ☐ 1/2 cup cornstarch
- ☐ 2 tablespoons vanilla bean paste
- ☐ Cookie icing, as needed
- ☐ Mini chocolate chips, chocolate sprinkles, or melting chocolate
- ☐ Orange sprinkles
- ☐ Strawberry licorice laces
- ☐ Mini Junior Mints or Starlight Peppermint candies
- ☐ Confectioners' sugar
- ☐ Sparkling sugar, sanding sugar, or superfine sugar

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- ☐ Serrated knife
- ☐ Paring knife

Hand Tools/Gadgets

- ☐ Wooden spoon
- ☐ Whisk
- ☐ Fine-mesh strainer
- ☐ Silicone pastry brush
- ☐ Pastry bags
- ☐ 1/2-inch plain pastry tip
- ☐ 1/4-inch plain pastry tip
- ☐ Pastry tip #2, if using melted chocolate for eyes
- ☐ 1-inch, 1 1/4-inch, and 1 1/2-inch round cookie cutters
- ☐ Slotted spoon
- ☐ Plastic wrap

Cookware

- ☐ Medium saucepan

Appliances

- ☐ Stand mixer

Bakeware

- ☐ 3 rimmed baking sheets
- ☐ Half-sheet parchment paper
- ☐ Wire cooling rack

Tabletop

- ☐ Flat serving dish

Other

- ☐ 20 toothpicks, plus more as needed

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

All recipes

1. Preheat oven to 400°F
2. Print circle template

CREAM PUFF SNOWPEOPLE

Yield: 20 cream puff snowpeople

1 recipe Snowpeople Pâte à Choux (recipe included)

1 recipe Vanilla Pastry Cream (recipe included)

20 toothpicks, plus more as needed

Décor:

- Cookie icing, as needed, for applying décor
 - **Eyes:** Mini chocolate chips or chocolate sprinkles or melted chocolate in a piping bag with pastry tip #2
 - **Nose:** Orange sprinkles
 - **Arms:** Sugared thyme (recipe included)
 - **Scarf:** Strawberry licorice laces
 - **Headpiece:** Mini Junior Mints (for hat) or Starlight Peppermint candy (for beret)
 - **Landscape:**
 - Sugared cranberries (recipe included)
 - Confectioners' sugar
 - Sparkling sugar or sanding sugar
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1. **To fill choux:** Using a serrated knife, make a small hole on the flat bottom side of each choux. Insert the tip of the pastry bag filled with vanilla pastry cream and fill the choux. Repeat with the remaining choux.

2. **To assemble:** On a flat serving dish, place the largest size of choux, 1 1/2-inch, and insert a toothpick in the center of the choux by going straight down to hold the choux in place. This is the snowman base. Place the next size, 1 1/4-inch, through the toothpick and set on top of the base. Finish with the smallest choux, 1-inch, at the very top, as the snowman's head. Repeat with other choux to complete a few sets of snowpeople.

3. **To decorate:** Apply décor to a snowman, starting with the eyes, followed by the nose, arms, scarf, and finishing with the headpiece (if using). Repeat with the remaining sets. Scatter sugared cranberries around the dish, dust the snowpeople and surrounding area with confectioners' sugar, and sprinkle lightly with sparkling sugar. Serve immediately.

SNOWPEOPLE PÂTE À CHOUX

Yield: 20 sets of snowpeople pâte à choux

1 stick (4 ounces) unsalted butter, cut into 1/2-inch pieces

1 cup (8 ounces) water

1/4 teaspoon kosher salt

1 cup (5 ounces) unbleached all-purpose flour

5 large eggs, plus 1 more for egg wash

1. Preheat oven to 400°F and position 2 racks in the top and lower thirds of the oven. To prepare baking templates, use 3 cookie cutters in the following sizes: 1-inch, 1 1/4-inch, and 1 1/2-inch. Using a marker, trace the 1-inch cookie cutter on half-sheet parchment paper, spacing the circles 1 inch apart, for a total of 20 circles. Repeat with the other cutters. Invert each template and place each one on a rimmed baking sheet. Set the 3 prepared baking sheets aside.

2. **To prepare pâte à choux dough:** To a medium saucepan set over low heat, add butter, water, and salt. Cook, stirring from time to time with a wooden spoon, so the butter melts evenly. When the butter has melted, increase the heat and bring to a boil. Immediately remove the pan from the heat and add the flour all at once. Beat vigorously with the wooden spoon until the dough comes together in a mass around the spoon. Place the pan back over medium heat and continue to cook, beating, for another minute or so to dry out the dough—the pan will have a thin film of dough on the bottom.

3. Immediately transfer the dough to the bowl of a stand mixer. Beat on medium speed for 1 minute to slightly cool the dough and develop the gluten. With the mixer on medium speed, add the eggs one at a time, allowing each addition to blend completely into the dough before continuing. When all the eggs are incorporated, the mixture should be shiny and elastic and stick to the side of the bowl. It should also pass the “string test:” place a bit of dough between your thumb and forefinger and pull them apart. The dough should form a stretchy string about 1 1/2 to 2 inches long. If the dough has not reached this stage, beat another egg and continue adding it, a little at a time, until the dough is finished.

4. **To pipe pâte à choux dough:** Spoon the pâte à choux dough into a pastry bag fitted with a 1/2-inch plain tip. Pipe the dough to the diameter of each template and to a height of 1/2 inch. To stop the flow of dough from the pastry bag and disconnect it from the piped dough, slice a lightly oiled paring knife across the opening of the tip.

5. **To bake:** Brush a light coating of egg wash over the tops of the piped dough with a silicone pastry brush, being careful that the egg does not drip down the sides. Due to the different sizes of pâte à choux, the baking step will be divided into 2 sets. First, transfer only the baking sheet with 1-inch circles to the oven and bake for 12 to 15 minutes, then reduce the oven temperature to 350°F, rotate the pan from front to back, and bake for 15 minutes longer.

Reduce the temperature again to 300°F and bake 10 minutes longer to dry out the interior. The puffs should be a deep golden brown, with no bubbling moisture visible around the sides. Transfer to a rack to cool completely. Increase the oven temperature to 400°F for the second set.

VANILLA PASTRY CREAM

Yield: 2 cups

1 1/2 cups whole milk
1 tablespoons vanilla bean paste
1 large eggs
3 large egg yolks
1/2 teaspoon kosher salt
1/3 cup granulated sugar
1/4 cup cornstarch
2 tablespoons cold unsalted butter

1. Fill a large bowl halfway with ice and water and set it aside. Pour the milk into a medium saucepan. Heat the milk to a simmer and remove from the heat.
2. ***To prepare the custard:*** In a medium bowl, whisk together the vanilla bean paste, eggs, egg yolks, salt, and sugar until well combined. Add the cornstarch and whisk vigorously until the mixture is very smooth. Pour about 3/4 cups of the hot milk into the egg mixture, whisking constantly to temper the eggs. Slowly pour the egg mixture back into the hot milk, whisking all the while.
3. Heat the mixture, whisking constantly to prevent the cornstarch from lumping, until it reaches a boil. Whisk for another minute, until the pastry cream is very thick. Remove from the heat and whisk in the butter.
4. Strain the pastry cream through a fine-mesh strainer set over a medium bowl to remove any lumps or tiny bits of egg.
5. Press a piece of plastic wrap directly on the surface of the pastry cream, then set the bowl into the bowl of ice water. Once the pastry cream has completely cooled, use or store in the refrigerator until needed.
6. Transfer pastry cream to a pastry bag fitted with a 1/4-inch plain tip.

SUGARED THYME AND CRANBERRIES

Yield: *about a dozen cranberries*

Simple syrup:

3 1/2 ounces granulated sugar

1/2 cup water

5 fresh thyme woody sprigs, trimmed into 1-inch pieces

1/4 cup fresh cranberries

1/2 cup superfine or sparkling sugar

1. ***To prepare the simple syrup:*** In a medium saucepan, combine sugar and water and heat until the sugar is dissolved. Dip thyme sprigs in simple syrup and transfer to a wire rack to dry.
2. Stir the cranberries into the syrup until well coated. Using a slotted spoon, transfer to a wire rack to dry.
3. Once the cranberries and thyme are tacky, roll or sprinkle the cranberries with superfine or sparkling sugar. Sprinkle the thyme sprigs with sparkling sugar. Set the cranberries and thyme on a cooling rack until the sugar stays intact.

