



COOKING CLASSES
AT SUR LA TABLE

**FAMILY FUN:
CREAM PUFF SNOWPEOPLE**

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 barret)*
 - **Landscape:**
 - *Sugared cranberries (recipe included)*
 - *Confectioners' sugar*
 - *Sparkling sugar or sanding sugar*
-

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 décor:** 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 rest of the sets. Scatter sugared cranberries around the dish, dust with confectioners' sugar, on and around the snowpeople, and sprinkle sparkling sugar lightly. Serve immediately.

SNOWPEOPLE PÂTE À CHOUX

Yield: 20 sets 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 of the following sizes: 1-inch, 1 1/4-inch, and 1 1/2-inch. Using a marker, trace 1-inch cookie cutter on a half-sheet parchment paper, spacing 1-inch apart between circles, for a total of 20 circles. Repeat with the other cutters. Invert each template and place each 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 pate 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 12-15 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. Transfer to a rack to cool completely. Increase the oven temperature to 400°F for the second set.

6. Transfer the rest of the two sheets to the oven and bake for 20 minutes, then reduce the oven temperature to 350°F, switch the sheets between the racks, rotate the pans from front to back, and bake for 20 minutes longer. Reduce the temperature again, to 300°F, and bake 10 to 15 minutes longer. The puffs should be a deep golden brown. Transfer to a rack to cool completely.

VANILLA PASTRY CREAM

Yield: 4 cups

*3 cups whole milk
2 tablespoon vanilla bean paste
2 large egg
6 large egg yolks
1 teaspoon kosher salt
2/3 cup granulated sugar
1/2 cup cornstarch
4 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, egg, egg yolks, salt, and sugar until well combined. Add the cornstarch and whisk vigorously until the mixture is very smooth. Pour about 1 1/2 cup 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:** To a medium saucepan, combine sugar and water and heat until sugar is dissolved. Dip thyme sprigs in simple syrup and transfer to a wire rack to dry.
2. Stir in cranberries into syrup until well coated. Using a slotted spoon, transfer to a wire rack to dry.
3. Once cranberries and thyme are tacky, roll or sprinkle cranberries with superfine or sparkling sugar. Sprinkle thyme sprigs with sparkling sugar. Set cranberries and thyme on a cooling rack until the sugar stays intact.

Family Fun: Cream Puff Snowpeople: Equipment List

Below is a list of tools you'll need to make the recipes in this packet. Please ask your Chef Instructor or a Sales Associate for assistance with these items.

Cutlery

Chef's knife
Paring knife
Cutting board

Bakeware

Mixing bowls (small, medium, large)
Rimmed baking sheet
Rimless baking sheets
Cooling racks
Measuring cups for liquids
Measuring spoons
Dry measuring cups
Parchment paper
Silicone mats
Cookie cutters (1-inch, 1 ¼-inch, 1 ½-inch)

Cookware

Saucepan (small, medium)

Food

Orange sprinkles
Mini chocolate chips or chocolate sprinkles or
bittersweet chocolate
Vanilla bean paste
Sparkling sugar

Electric

Stand mixer

Hand Tools/Gadgets

Whisk
Bench scraper
Wooden spoon
Silicone spatula
Fine-mesh sieve
Flour sifter
Digital Scale
Offset spatula, small
Wire cooling rack
Pastry brush and tips
Toothpick