

## PROFITEROLE PASTRY

### Pâte a Choux

Unit	Ingredient
8 fl. oz	Milk
8 fl. oz	Water
½ lb.	Butter
½ tsp.	Sugar
1 lb.	All-Purpose Flour
½ lb.	Eggs

### Preparation

- Bring the milk, water, butter, sugar and salt to a boil over medium heat, stirring constantly. Remove from heat, add flour all at once and stir vigorously to combine.
- Return the pan to medium heat and cook, stirring constantly until the mixture pulls away from the sides of the pan. About 3 minutes.
- Transfer the mixture to the bowl of a stand mixer and beat briefly on medium speed with a paddle attachment. Add the eggs two at a time, beating until smooth after each addition.
- The Pâte a Choux is ready to be piped and baked. Pipe the Pâte a Choux into bulbs 1 ½ inch diameter onto a parchment-lined sheet pan using a No. 5 plain piping tip.
- Baked at 360°F oven for 50 minutes, or until the cracks formed in the pastries are no longer yellow. Allow to cool to room temperature. Slice the tops off each of the baked pastries and set them aside.
- Fill each pastry with filling of choice. Place reserved top portion of pastry back on top of pastry and serve as directed.



## PROFITEROLE FILLING

### Blue Cheese and Herb Mousse

#### Filling

Unit	Ingredient
2 cups	Cream Cheese
2 cups	Blue Cheese Chunks
½ cup	Sour Cream
2 tsp.	Balsamic Vinegar
¼ cup	Fresh Rosemary Chopped
¼ cup	Snipped Chives
½ tsp	Granulated Garlic
	Salt & Pepper to Taste

#### Garnish

Unit	Ingredient
	Pan Roasted Walnuts

### Preparation

- Place all ingredients in mixer fitted with paddle attachment. Whip on low speed until mousse is smooth and creamy.
- Scoop 1 tablespoon on blue cheese-herb mousse into each profiterole.
- Place filled profiteroles on parchment lined sheet pan and warm in 350 degree oven for approximately 6 minutes.
- Top each profiterole with roasted walnut half and serve warm.



