

PROFITEROLE PASTRY

Pâte a Choux

Unit	Ingredient
8 fl. oz.	Milk
8 fl. oz.	Water
1/2 lb.	Butter
1/2 Tsp..	Sugar
1 lb.	All-Purpose Flour
1/2 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.
- Bake 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.

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PROFITEROLE FILLING

Wild Mushroom and Country Ham Filling

Unit	Ingredient
2 Tbls.	Butter
1 cup	Small Diced Country Ham
1 lb.	Shitake Mushrooms, Sliced
1 lb.	Crimini Mushrooms, Sliced
1 cup	Minced Shallots
2 Tbls	Chiffonade Sage
1 cup	White Wine
1/2 cup	Heavy Cream
1/2 cup	Shredded Asiago Cheese
	Salt & Pepper to Taste

Garnish

Unit	Ingredient
1 1/2"	Chive Sticks, Cut on Bias

Preparation

- Heat large sauté pan over medium heat, add butter to melt. Increase to high heat once butter has melted.
- Add shallots. Saute until lightly caramelized.
- Add diced ham and mushrooms. Continue to cook until mushrooms start to release their water.
- Add white wine and cook until wine and mushroom liquor has all but dissipated.
- Add heavy cream and sage. Continue to cook until cream has reduced and mushrooms are almost dry.
- Add Asiago cheese, salt and pepper to taste. Stir to thoroughly incorporate cheese.
- Scoop 1 tablespoon of Mushroom-Ham mixture into each profiterole. Place filled profiteroles on a parchment-lined sheet tray.
- Heat in a 350°F oven until they are good and hot throughout.