

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 degrees 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

Chesapeake Blue Crab Louis

For Dessing

Unit	Ingredient
1 cup	Mayonnaise
¼ cup	Ketchup
¼ cup	Minced Scallions
2 Tlbs.	Minced Green Olives
2 tsp.	Lemon Juice
1 tsp.	Worcestershire Sauce
1 tsp.	Horseradish
¼ tsp.	Tabasco Sauce
	Salt & Pepper to Taste
1 ½ lb.	Lump Crab Meat, Drained

Garnish

Unit	Ingredient
2 each	Diced Tomatoes, deseeded
¼ cup	Chopped Capers
2 Tlbs.	Snipped Chive

Preparation

- Wisk together mayonnaise, ketchup, scallions, Tabasco sauce, green olives, lemon juice, Worcestershire sauce, horseradish, salt and pepper.
- Pick over crabmeat, gently fold dressing into crab.
- Scoop crab mixture into pastry shells and top with tomato-caper chive garnish.
- Serve cold.



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