

## **Gougère Puffs**

10 ounces prepared Pâte à Choux

1.5 ounces of very finely grated Gruyère cheese  
(or you may use good quality Parmesan cheese)

Fold the cheese into the pâte à choux with a rubber spatula. Pipe out into small mounds of a consistent size, egg wash and bake at 400° until golden brown for about 20 minutes.

## **Éclairs**

Using a pastry bag fitted with a large plain tip, pipe thick lengths of dough (about the size and shape of a jumbo hot dog) onto a parchment paper-lined baking sheet, leaving 2 inches of space between them. Egg wash. Bake at 450° until golden brown for about 20 minutes. Then transfer to a 350° oven until done (about 20 to 30 minutes) to dry out the interior. Let cool, fill with pastry cream and then brush melted chocolate on top.

## **Cream Puffs**

Using a pastry bag fitted with a large plain tip, pipe mounds of dough about 1 ½ inches wide onto a parchment paper-lined baking sheet, leaving 2 inches of space between them. Egg wash. Bake at 450° for 15-20 minutes until golden brown. Transfer to a 350° oven until done (about 20 to 30 minutes) to dry out the interior. Cool, cut off the top 1/3 of the cream puff and fill with whipped cream.

## **Whipped Cream**

16 ounces heavy cream

2 tsp. vanilla extract

¼ cup powdered sugar (sifted)

1 tsp. clear gel (alternate spelling Clear Jel) (optional)

Whip heavy cream in a mixer with a wire whip until extremely stiff. Fold in the rest of the ingredients by hand.