



Hazelnut and Vanilla Cream Puffs

YIELD: about 18 cream puffs

TIME: 3 hours

INGREDIENTS

Cream Puffs:

½ stick (4 tbsp or 56 g) salted butter

½ c (115 g) water

½ c (63 g) flour

2–4 large eggs

Craquelin:

⅓ c (50 g) hazelnuts, toasted

½ stick (4 tbsp or 56 g) salted butter, room temperature

¼ c (55 g) light brown sugar

½ c (63 g) flour

Filling:

1 vanilla instant pudding mix (3.4 oz or 96 g)

2 c (460 g) whole milk

¼ tsp salt

⅓ c (50 g) hazelnuts, roasted

½ c (120 g) heavy cream

INSTRUCTIONS

Cream Puffs:

1. Preheat your oven to 375°F. Line two baking sheets with parchment paper.
2. Cut the butter into small slices. Add the butter and water to a small pot and heat it over medium-low until the butter has melted. Raise the heat to medium and let the water boil.
3. When the water boils, add the flour all at once. Stir vigorously with a wooden spoon until the mixture forms a ball, then continue cooking and stirring for a further two minutes. Take the pot off the heat and set the dough aside to cool.

Craquelin:

4. Grind the hazelnuts in a food processor until they are very small pieces, but stop before they start to make nut butter.
5. Beat the butter in a mixer fitted with the paddle attachment at medium speed until soft. Add the sugar and beat at medium speed until very soft and well combined.
6. Add the flour and mix at medium speed until well combined. Add the hazelnuts and mix on low until well combined.
7. Roll the craquelin out in a thin ⅛-inch layer between two sheets of parchment paper. Move the parchment to a baking sheet and place it in the freezer.

Cream Puffs:

8. Transfer the dough to a large bowl. If the butter has separated out from it a little, that's okay. When you add the eggs, it will come together again. Add eggs, one at a time. Stir vigorously between each addition to fully incorporate each one. Stop adding eggs when the dough becomes shiny, smooth, and it forms a V-shape when it falls off the spoon. I usually need 3 eggs.
9. Transfer the cream puff dough to a frosting bag fitted with a large round tip. Pipe a small amount of dough in the corner of each baking sheet, underneath the parchment, to secure it.
10. Pipe the cream puffs in about 2-tablespoon-sized balls on the baking sheets, spacing them at least 2 inches apart.
11. Take the craquelin out of the freezer and cut out small circles about the size of the cream puffs. Place a disk of craquelin on top of each cream puff. If you don't have enough, roll the craquelin out again, freeze it for 10 minutes, then cut out the remaining disks.
12. Bake the cream puffs for 30 minutes. The edges of the craquelin should turn golden brown and the puffs should feel firm and crisp to the touch.
13. Once the cream puffs are cool enough to touch, transfer them to a wire rack.

Filling:

14. While the cream puffs are baking, make the filling. Whisk together the pudding mix, milk, and salt for two minutes, then transfer to the fridge.
15. Chop the hazelnuts into small pieces, small enough to fit through a large round piping tip.
16. When the cream puffs are cooled and ready to be filled, stir the hazelnuts into the pudding.
17. Whip the cream in the bowl of a stand mixer fitted with a whisk attachment on medium speed until it holds soft peaks.
18. Fold the cream gently into the pudding mixture until it is no longer streaky. Fill a frosting bag fitted with a large circular tip with the cream, then pipe it into the sides of the cream puffs. Serve immediately.

NOTES AND TIPS

Transfer the dough to a large bowl. If the butter has separated out from it a little, that's okay. When you add the eggs, it will come together again. Add eggs, one at a time. Stir vigorously between each addition to fully incorporate each one. Stop adding eggs when the dough becomes shiny, smooth, and it forms a V-shape when it falls off the spoon. I usually need 3 eggs.

Craquelin is a crunchy topping on cream puffs that gives them beautiful domed tops and a lovely texture.

Soft peaks means that the cream will form a little peak when you lift the whisk out of the bowl, but the tip of it will fall over. Stiff peaks are when the tips don't fall over when lifting the whisk out.

Gently fold the whipped cream into the filling by using a spatula. Cut through the middle of the mixture, then lift from the bottom and gently fold onto the top. Rotate the bowl, repeating, until the mixture is uniform and no longer streaky.

The cream puffs will keep for about 2 hours in the fridge, but are best enjoyed as soon as they are filled. (The shells and nuts get soggy if they sit for longer than that.) If you want to make them ahead

of time, store the cooled shells in the freezer overnight, make the pudding, and chop the nuts for the filling. Thaw the shells, uncovered, and finish the filling while they are thawing. Fill and serve right away.