

WOLFGANG PUCK CATERING

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Egg Nog Eclairs



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PÂTE À CHOUX

Ingredients

8 oz unsalted butter
1 cup of water
1 cup of milk
Pinch of salt
2 cups of all-purpose flour
7 large eggs

Directions

In medium sauce pan heat the milk, water, sugar, salt and butter. Bring mixture to a boil and add all the flour at once. Stir with a spatula to mix in the flour until it forms a ball (2 to 3 minutes). Transfer to an electric mixer with the paddle attachment. Start on medium to loosen the mixture and release a little steam. Add one egg at a time until all incorporated. Pipe long straight logs onto a lined baking sheet. Freeze and cut into the desired length of eclairs. Bake at 375°F for about 15 minutes and then lower to temperature to 300°F for another 5-8 minutes.

EGGNOG PASTRY CREAM

Ingredients

2 cups milk
1 cup heavy cream
1/3 cup sugar
3 yolks
1 egg
3 tbsp corn starch
1 vanilla bean
1/3 tsp ground or fresh nutmeg
1/4 cup dark rum or bourbon

Directions

Bring the milk, cream and vanilla to a boil. Whisk together the egg, yolks, sugar and cornstarch. Temper the yolk mixture with the hot milk. Pour back into the pot and cook at low heat until it thickens. Add the nutmeg and the liquor of your choice. Add the butter, take off the fire and cool down. Before filling the eclairs whisk the pastry cream until smooth and shiny.

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