



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

DEC 2015
Recipe 79

For more recipe ideas, please visit:
WWW.GCFARMS.COM/RECIPES.HTML

Traditional Holiday Cream Puffs

PREPARATION

- 1 - Heat oven to 400 degrees. In a 2 1/2-quart saucepan, heat water and butter to a boil.
- 2 - Add a pinch of sugar and salt. Stir in flour and reduce heat to low. Stir vigorously over low heat for about 1 minute (or until mixture forms into a ball).
- 3 - Remove from heat. Let cool for 5 minutes before adding in eggs.
- 4 - Add eggs, one at a time, and continue beating until they are absorbed into the flour. (Consistency should be silky.)
- 5 - On a cookie sheet, spoon 1 tablespoon-sized rounds of dough, 3 inches apart.
- 6 - Bake for 35-40 minutes (or until puffed and golden).
- 7 - Remove from oven and set on cooling rack for 30 minutes or until completely cooled.
- 8 - Fill cream puffs with a filling of your choice (custard, ice cream, nutella, etc.) and top with your favorite fruit.



Traditional Holiday Cream Puffs

Cook's Note: These versatile and tender pastry puffs, stuffed with a traditional cream filling, make for a delicious modern classic holiday dessert. (This recipe is shared courtesy of my good friend and talented Italian cook, Luciana Valenti.)
Happy Holidays!
-George

(photo by Marc-Henri)

INGREDIENTS

- 1 cup water
- 1/2 cup butter
- 1 cup all-purpose flour
- 4 eggs
- 1 pinch of sugar
- 1 pinch of salt

COOK'S NOTE:

These versatile and tender pasty puffs, stuffed with a traditional cream filling, make a delicious modern classic holiday dessert. (This recipe is shared courtesy of my good friend and talented Italian cook, Luciana Valenti.)

Bon Appetit!
-George