

STRAWBERRY LEMONADE CREAM PUFFS – Yeild Approx 26-32

by the Eccentric Foodie

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Choux Paste

- 1 cup **water**
- 1 stick of **butter**, cut into pieces
- 1 teaspoon **sugar**
- ½ teaspoon **salt**
- 1 ¼ cups **flour**
- 4 large **eggs** + 1 **white** for the paste
- 1 egg + 1 TBSP **water** for **egg wash**

1. Preheat oven to 400F.
2. Bring water, butter, sugar, and salt to a boil, remove from heat, lower the temperature to mid-high.
3. Stir in flour using a wooden spoon – metal spoons are not good for this recipe.
4. Cook over the mid-high heat while stirring constantly to prevent browning. When the dough pulls away from the sides of the pan and leaves a film (if you are using a nonstick, it takes about 5-10 minutes), remove again from the heat. You will know it is good when it forms a ball of dough in the pan.
5. Transfer the mix into a bowl. Use a hand mixer or stand mixer at low speed to cool the paste for 1 minute. If you do not have a mixer, use the spoon and stir for a minute or so.
6. Raise the speed to medium and then add the 4 eggs one at a time. Do not be alarmed when the stuff looks like it broke! That is completely normal. Just keep mixing it. Once each egg is thoroughly mixed in, then you add the next. You may need all of the eggs including the white, or maybe less eggs depending on the humidity. Your goal is

for it to be a thick paste that still passes through a pastry bag without trouble but not run out.

7. Transfer the paste into the pastry bag... You can use a freezer bag if you do not have that. A tip is not necessary.
 8. Pipe out your pastry in the desired shape. **For this recipe, you will need to pipe the pastry out in circles of about 1-1 ½ inch diameter. It will not spread, really, but try to space them out about ½ inch or so. I got about 26 of them altogether on my full sheet pan. (Essentially the whole batch)** Wet finger with water and tap down any peaks so they do not burn
 9. Brush egg wash over in a light layer, trying not to create drips or excess pooling on the pan.
 10. Place in oven and bake for 10 minutes, then lower heat to 350F for 20-25 minutes until golden brown. They should make a hollow sound if you tap lightly on them.
 11. Set aside to cool on cooling rack.
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Lemon Custard

½ cup **white sugar**

¼ cup **cornstarch**

¼ teaspoon **salt**

2 **egg yolks**

¾ cup **water**

1 teaspoon **Vanilla**

1/3 cup **lemon juice**

2 TBSP **butter**

1. Prepare a double boiler – if you do not have one, you can use a pan filled with about 1 inch or less of water, and top with a glass bowl big enough to fit over the top without touching the water. Bring water to a boil and lower heat to simmer.
2. Combine sugar, corn starch, and salt and mix well.

3. Whisk eggs and water together and then add to mix, whisking well. Stir constantly to prevent scrambling.
 4. Remove from heat when the mixture is thick and you can form a path in it with your spoon without the custard closing in over it. (Think about the thickness of set pudding.)
 5. Stir in the lemon juice and butter.
 6. If you have any lumps, just pass it through a mesh sieve.
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For the profiteroles

The custard in addition to 16 oz whipped topping (The whipped topping stands up better to the acidity of the lemon), or whipped cream

6-8 **strawberries**, sliced (You may end up with needing a pint or less of strawberries if you are choosing to do the entire batch at one time.)

1/8 cup water

1-2 TBSP sugar

1 batch of pastry, sliced in half horizontally

Optional: Confectioner's sugar

1. Fold whipped topping into the custard and set aside in the fridge while you do the other work.
2. Slice your strawberries vertically if you haven't already, toss with the water and sugar, set aside.
3. Slice up as many of the shells as you feel necessary, making sure to keep the mates together.
4. Get all three things in front of you, simply fill the bottoms of the shells with about 1 ½ - 2 TBSP of the custard (with a spoon or with pastry bag), place strawberry slice in and place shell tops on.
5. Dust with confectioner's sugar if desired, but I did not think it was necessary.

