

## Chocolate Cream Puffs

<http://userealbutter.com/2017/02/12/chocolate-cream-puffs-recipe/>  
based on [pistachio cream puffs](#) and [chocolate eclairs](#)

### chocolate pastry cream

*from Pierre Hermé via Dessert First*

2 cups whole milk  
4 egg yolks  
6 tbsps (75 g) sugar  
3 tbsps cornstarch, sifted  
7 oz. bittersweet chocolate, melted  
2 1/2 tbsps unsalted butter, room temperature

### pastry puffs

1 cup water  
4 oz. (1/2 cup) unsalted butter  
1 cup flour  
4 eggs

### chocolate glaze

4 oz. dark chocolate, chopped  
3 oz. heavy cream

**Make the pastry cream:** Boil the milk in a small saucepan. Whisk the yolks, sugar, and cornstarch together in a medium saucepan. Temper the yolks by whisking a ladle of the hot milk into the yolk mixture (this prevents the egg from cooking by incrementally increasing the temperature). Whisk in a little more of the hot milk. Whisk in the rest of the hot milk. Strain the liquid back into the saucepan (to remove any cooked egg bits). Set the saucepan over medium heat and whisk vigorously until the pastry cream comes to a boil. Continue to whisk over medium heat for 1-2 minutes. Stir in the melted chocolate and remove from heat. Place the pastry cream in a bowl and set the bowl over an ice bath. Keep stirring the pastry cream to keep it smooth. When the temperature reaches 140°F, stir in the butter. Stir to cool the pastry cream completely, or do what I did and cover it with plastic (make sure the plastic touches the entire surface to prevent skin from forming) and pop it in the refrigerator. Can be made 2-3 days ahead of time.

**Make the puffs:** Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper. Bring 1 cup of water and the butter to a boil in a medium saucepan over high heat. Turn off the heat and stir all of the flour in at once until completely incorporated. Return the pan to the stove over medium heat and stir the dough to help it dry out for a minute or two. Remove the pan from the stove. Stir the eggs in one at a time, mixing well until the egg is incorporated into the dough before adding the next one. Drop tablespoon dollops or pipe tablespoon mounds of dough onto the baking sheet about 1-2 inches apart (more distance for larger puffs). Dip your finger in water and smooth the tops if there are any points of dough poking up. Bake for 30 minutes until golden in color and hollow sounding when tapped on the tops. Turn off the oven and crack the door ajar (or use the handle of a wooden spoon to keep the door cracked). Let the puffs remain in the oven for an additional 15 minutes. Remove and cool completely.

**Make the glaze:** Place the chocolate in a small bowl. Heat the heavy cream in a pan until just bubbling at the edges. Pour the cream over the chocolate and let sit for a minute. Stir the cream and chocolate together until it forms a glossy, glaze. If it hardens too much for dipping, you can pop it into the microwave for 5 or so seconds, then stir until smooth and continue to use.

**Assembly:** Fill a piping bag fitted with a plain 1/4-inch tip with some of the pastry cream. Using a chopstick or other tool, poke a hole in the side of each cream puff, making the hole large enough to fit your piping tip. Wiggle the chopstick around inside the puff to hollow it out. Fill each cream puff with about 1-2 tablespoons of chocolate pastry cream, by inserting the pastry tip in the hole and squeezing pastry cream until full (but not overfull). Dip the tops of the cream puffs into the dark chocolate glaze and place them upright to let the glaze set. Makes about 36.