

Pistachio Cream Puffs

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pistachio pudding

adapted from [Joy the Baker](#)

3/4 cup pistachios, raw and unsalted
1/2 cup sugar
2 tbsps water
2 cups whole milk
4 egg yolks
1/3 cup granulated sugar
4 tbsps cornstarch
pinch salt
1 tsp vanilla extract
1/2 tsp almond extract
2 tbsps unsalted butter

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

1-2 cups heavy cream, cold

Peel the pistachios (optional): Bring a quart of water to a boil in a saucepan. Meanwhile, fill a medium bowl 2/3 full of ice water. Add the pistachios to the boiling water and let boil for a minute. Drain the pistachios and place them in the ice water until the nuts are completely chilled. Strain the pistachios and spread them on a kitchen towel or layered paper towels. The skins should lift off, but this is a tedious task and takes some time. Crush or chop 1/4 cup of the peeled pistachios. Set aside.

Make the pudding: Place 1/2 cup of the pistachios in a food processor and blitz them until they resemble coarse sand. Add 1/2 cup of sugar and the water to the pistachios and blend until it forms a paste. In a medium saucepan, combine the milk and the pistachio paste. Whisk the contents together over medium heat until the milk begins to steam. Turn off the heat. In a medium bowl, whisk the egg yolks, 1/3 cup sugar, cornstarch, and salt together until smooth and thick. Whisk 1/2 cup of the hot milk into the egg mixture until combined. Repeat with another 1/2 cup of the hot milk. Pour the egg mixture into the saucepan with the rest of the milk and whisk constantly over medium heat until the custard thickens. Let the pudding boil for 1 minute while whisking vigorously. Remove from heat and strain the pudding through a sieve. Stir in the vanilla and almond extracts, and the butter. Cover the pudding with plastic wrap and refrigerate for at least 4 hours. Can be made up to 3 days ahead.

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. Using a serrated knife, slice the puffs in half horizontally (top and bottom halves).

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.

Make the filling: Whisk 1 cup of the heavy cream to very stiff peaks. Fold the whipped cream into the chilled pistachio pudding. If the filling is too runny, whip the second cup of heavy cream to very stiff peaks and fold it into the pistachio pudding. It should hold its shape when piped or spooned into a cream puff base.

Assembly: Fill a cream puff base with about 3 tablespoons of pistachio filling. Dip the top of the cream puff top into the dark chocolate glaze and set it on the pistachio filling. Sprinkle crushed pistachio on top. Repeat for the remaining puffs. Makes about 36.