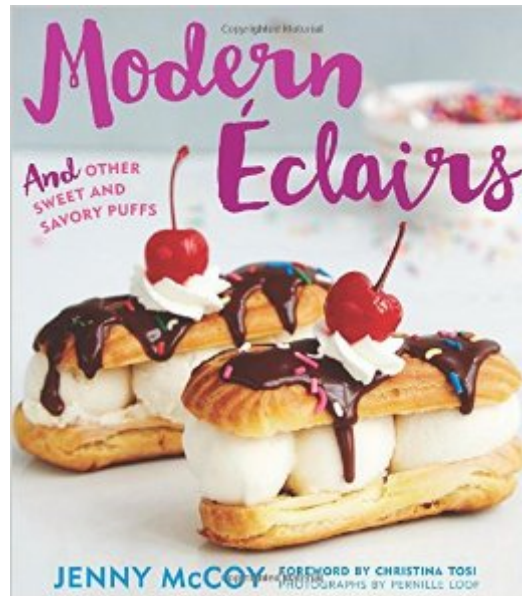


The book was found

Modern Eclairs: And Other Sweet And Savory Puffs



Synopsis

100 cute, fun, and easy recipes for the newest dessert darlingâEclairsâplus cream puffs, profiteroles, gougères, and more. Move over, macarons; catch you later, cupcakes: Eclairs are the new pastry du jour. Delicious and adorableâand fun to make at homeâthese tiny treats are the perfect vehicles for all your favorite flavors (sweet and savory). Here, pastry chef Jenny McCoy shares incredible recipes for Eclairs and all their relatives: cream puffs, profiteroles, Paris-Brests, religieuses, gougères, and more. The best part is that all of these creations are made from the same simple choux pastry: Once you master the basic recipe, it's endlessly customizable, from Lemon Meringue Eclairs to Whoopie Puffs to New England Lobster Rolls. Recipes include traditional, fruity, chocolate, frozen, savory, and holiday-themed iterations, some classic, some cleverâbut all irresistible.â

Book Information

Hardcover: 288 pages

Publisher: Houghton Mifflin Harcourt (March 8, 2016)

Language: English

ISBN-10: 0544557190

ISBN-13: 978-0544557192

Product Dimensions: 7 x 0.9 x 8 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars See all reviews (5 customer reviews)

Best Sellers Rank: #222,357 in Books (See Top 100 in Books) #46 in Books > Cookbooks, Food & Wine > Desserts > Confectionary #60 in Books > Cookbooks, Food & Wine > Baking > Pastry

Customer Reviews

Pets de Nonne from Modern Eclairs Makes about 24 pieces This recipe cracks me up each time I make it. Pets de nonne translates to nuns' farts?! Of course their little puffs would be confectioners' sugar-coated and just heavenly. Directions 1. In a medium saucepan, bring the water, milk, butter, sugar, and salt to a rolling boil. Turn off the heat and add the flour all at once, while continuing to stir. Turn the heat to medium-low and cook the dough, while stirring constantly, until it forms a ball and leaves a skin on the base of the pot, 3 to 4 minutes. 2. Transfer the dough to a large bowl. Add the whole eggs, one at a time, stirring vigorously to combine between each addition. Scrape down the sides of the bowl with a rubber spatula as needed between each addition. Add the egg whites and mix the dough until the eggs are fully combined and

the mixture is smooth. 3. To fry the pets de nonne: Heat 2 inches of oil in a heavy pot to 375° F on an instant-read thermometer. Sift the confectioners' sugar into a large bowl. Place a rack on a baking sheet. 4. Using a 1-ounce-size cookie scoop, carefully drop one scoop of dough at a time into the oil. Continue to add more dough to the oil, taking care to leave about 1 inch of space between each piece. Fry the dough until deep golden brown, 4 to 7 minutes. Using a slotted spoon, carefully remove the pets de nonne from the oil, allowing the excess oil to drain back into the pot. Immediately transfer them to the bowl of confectioners' sugar and gently toss to completely coat. Set on the rack to cool, or serve immediately.

Ingredients

1 cup (120 grams) water
1 cup (120 grams) whole milk
6 tablespoons (85 grams) unsalted butter
1 tablespoon (13 grams) granulated sugar
1/2 teaspoon salt
1 cup (128 grams) unbleached all-purpose flour
3 large eggs
2 large egg whites
Canola oil, for frying
1 to 2 cups (120 to 240 grams) confectioners' sugar, for coating

[Download to continue reading...](#)

Modern Eclairs: and Other Sweet and Savory Puffs
Sweet Mornings: 125 Sweet and Savory Breakfast and Brunch Recipes
Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Featuring 75 Recipes Both Sweet & Savory
The Savory Pie & Quiche Cookbook: The 50 Most Delicious Savory Pie & Quiche Recipes
Sex, Drugs, and Cocoa Puffs: A Low Culture Manifesto (Now with a New Middle)
Big Nate: Revenge of the Cream Puffs
The Magic of Mini Pies: Sweet and Savory Miniature Pies and Tarts
Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies)
Crepes: 50 Savory and Sweet Recipes
Biscuits: Sweet and Savory Southern Recipes for the All-American Kitchen
The Complete Book of Pastry, Sweet and Savory
The SoNo Baking Company Cookbook: The Best Sweet and Savory Recipes for Every Occasion
Sweet, Savory, and Sometimes Boozy Cupcakes
The Ultimate Muffin Book: More Than 600 Recipes for Sweet and Savory Muffins (Ultimate Cookbooks)
Ciao Biscotti: Sweet and Savory Recipes for Celebrating Italy's Favorite Cookie
Mini Pies: Sweet and Savory Recipes for the Electric Pie Maker
French Tarts: 50 Savory and Sweet Recipes
Perfect Pies: The Best Sweet and Savory Recipes from America's Pie-Baking Champion
Mes Tartes: The Sweet and Savory Tarts of Christine Ferber
Gluten-Free and Vegan Pie: More than 50 Sweet & Savory Pies to Make at Home

[Dmca](#)