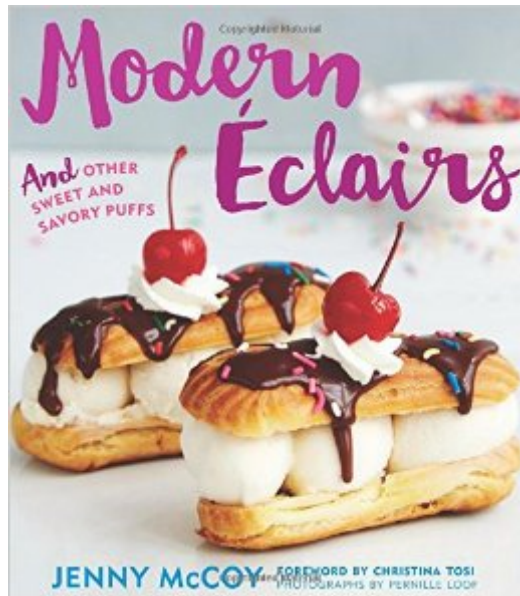


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# Modern Eclairs: And Other Sweet And Savory Puffs



## 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.

## Book Information

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## 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 nunsâfarts?! Of course their little puffs would be confectionersâ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- to 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

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