



Pastry Cream

Use these pastry cream recipes with our [Choux Pastry](#).

Ingredients

VANILLA PASTRY CREAM

- 1/3 cup granulated sugar
- 2 TBSP [Artisan Flour Blend](#)
- 2 TBSP cornstarch
- 4 large egg yolks – room temp.
- 1- 1/3 cup whole milk
- 1 vanilla bean- split down the middle (optional)
- 2 tsp vanilla

CHOCOLATE PASTRY CREAM

- 1/3 cup granulated sugar
- 2 TBSP [Artisan Flour Blend](#)
- 2 TBSP cornstarch
- 4 large egg yolks – room temp.
- 1- 1/3 cup whole milk
- 2 tsp vanilla
- 4 oz. chopped bittersweet chocolate – 60% Cocoa

MOCHA PASTRY CREAM

- 1/3 cup granulated sugar
- 2 TBSP [Artisan Flour Blend](#)
- 2 TBSP cornstarch
- 4 large egg yolks – room temp.
- 1- 1/3 cup whole milk
- 2 tsp vanilla
- 4 oz. chopped bittersweet chocolate – 60% Cocoa
- 1 TBSP instant espresso coffee crystals

COFFEE PASTRY CREAM

- 1/3 cup granulated sugar
- 2 TBSP [Artisan Flour Blend](#)
- 2 TBSP cornstarch
- 4 large egg yolks – room temp.
- 1-1/3 cup whole milk
- 1 vanilla bean- split down the middle (optional)
- 2 tsp vanilla
- 2 TBSP instant espresso coffee crystals

CHOCOLATE GANACHE GLAZE

- 3/4 cup heavy cream
- 8 oz. bittersweet chocolate-finely chopped

- 1 TBSP liqueur – for additional flavoring (optional)

Directions

VANILLA PASTRY CREAM

In a medium bowl, with a hand mixer beat the first four ingredients on high speed until thick & pale yellow, about 2 minutes.

Meanwhile, in a 2 quart stainless or heavy pot, heat the milk and vanilla bean. Bring to a simmer, once simmering, remove vanilla bean if using. Stirring well to keep everything moving, slowly add 1/3 hot milk mixture to egg mixture. Mix well with a whisk. Then add the egg mixture to the pot with the hot milk. Stirring constantly, scrape bottom & sides of pot, while cooking on low heat. Using a whisk, stir constantly until custard becomes thick and bubbles (approx. 3 to 5 mins.). Stir in vanilla.

Put in bowl or storage container & cover with plastic wrap or wax paper to stop skin from forming. Let cool and refrigerate before using. Keeps in the refrigerator 3 or 4 days.

Chef's Note: to add flavors and colors to Vanilla Pastry Cream, use extracts, essences or flavorings, 2 to 4 drops of each, starting with two. Add flavors and colors right before serving.

Pastel Pastry Creams:

Colors and appropriate flavors:

pink—raspberry or strawberry

peach—peach or orange

yellow—lemon

green—key lime or pistachio

blue—blueberry or blackberry

Chef's note: we tried red food coloring but it made the cream too soft to pipe



PASTEL ROYAL ICING

Follow above for color/flavor combinations and directions on package of Pamela's Vanilla Frosting Mix, adding 1 tsp water at a time for drizzling consistency. For ease use pastry bag with plain tip with very small hole.

CHOCOLATE PASTRY CREAM

Prepare the VANILLA PASTRY CREAM recipe, but omit the whole vanilla bean. When adding the vanilla at the end, add chocolate and stir gently until the chocolate is melted and well blended. Store as described above.

MOCHA PASTRY CREAM

Prepare the above CHOCOLATE PASTRY CREAM recipe, except when heating milk add coffee crystals with chocolate.

COFFEE PASTRY CREAM

Prepare the VANILLA PASTRY CREAM recipe, except when heating the milk, add coffee crystals.

Chef's Note: Pastry Cream can also be stored in the refrigerator in a pastry bag. (Keep tip pointing upward while storing, to avoid leaking.)

CHOCOLATE GANACHE GLAZE

Bring cream to a simmer in a 1 quart heavy sauce pan. Remove from heat and add chocolate. Stir until all the chocolate is melted. Let rest for 10 minutes. Stir again until completely smooth. If desired, add liqueur, stirring well to incorporate the liqueur.

Let mixture cool to spreadable or pourable consistency, depending on use. It works great for éclairs or cream puffs; use a small spreading spatula or spoon to glaze the tops. If you do not use it all, store in a small container in the refrigerator for up to 5 days or the freezer for a month.

To reheat: Melt in a chocolate pot or stainless bowl over low simmering water. Stir often. Do not leave chocolate over simmering water unattended. When the chocolate seems melted, stir well, until it looks thick and creamy. You may want it to cool a bit to get to the proper temperature for spreading. Remembering always to stir well before spreading; this will help to keep it shiny. This recipe can be reheated several times, until it is used up, that is if it lasts that long. Makes approx. 1 cup.

Chefs Notes: You may use milk or semi-sweet chocolate instead of bittersweet for a different flavor. Do Not use chips, they do not work well, use baking chocolate bars, and the better the chocolate, the better the ganache.

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