



THE J.M. SMUCKER Co.

Paris Brest

Makes: 12 Servings

Prep Time Cook Time Serves Difficulty

N/A N/A N/A N/A

Ingredients

- Praline Cream Filling:
 - 1/4 cup Robin Hood® Original All Purpose Flour
 - 2 eggs
 - 1 can Carnation Evaporated Milk
 - 1 1/2 tsp vanilla extract
 - 1/2 cup praline or candied nuts, finely ground
 - 1/2 cup whipping cream, whipped
- Choux Pastry:
 - 1 cup water
 - 1/2 cup butter
 - 1/4 tsp salt
 - 2 tbsp sugar
 - 1 cup Robin Hood® Original All Purpose Flour
 - 4 eggs
- Topping:
 - 1 egg, beaten
 - 1/4 cup sliced blanched almonds
 - 1/4 cup Sugar In The Raw Natural Turbinado Sugar

Directions

Step 1: Praline Cream Filling:

Combine sugar, flour and eggs in medium bowl until well combined. Set aside.

Heat and stir evaporated milk in medium saucepan until hot but not boiling. Pour some of the hot milk into egg mixture, whisking constantly to combine. Slowly whisk in remaining milk. Return mixture to saucepan and cook over medium high heat, stirring constantly until mixture starts to thicken. Remove from heat and stir in vanilla. Strain mixture through a fine sieve into a clean bowl. Place plastic wrap directly over surface of warm mixture. Refrigerate to cool completely (mixture will thicken on cooling).

Step 3: Choux Pastry:

Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper. Trace or draw an 8 1/2" (21cm) circle on parchment paper. Turn parchment paper over so ink side is facing down. Fit a large pastry bag with a 3/4" plain tip.

Place water, butter, salt, and sugar in medium saucepan. Bring to a boil over medium high heat. Add flour, stirring vigorously with wooden spoon, scraping the bottom, and pushing the batter against the sides of the pot. Keep stirring until batter clings to the spoon and has pulled away from the sides of the saucepan, about 4 to 5 minutes. Remove from heat and spoon into large mixing bowl.

Beat flour mixture on medium speed for 1 minute. This will cool mixture slightly. Add 2 eggs and continue beating until combined. Add remaining eggs, one at a time, scraping down the sides of the bowl, beating until batter is smooth. Spoon batter into piping bag.

Using the circle as a guide, pipe choux paste to form a circle. Pipe one or two more circles, inside first circle making sure the circles all touch (this way it all rises together in the oven). Continue piping choux paste on top of circle.

Generously brush with beaten egg, top with sliced almonds and turbinado sugar.

Bake in preheated oven 60 minutes. Turn off oven and let cool completely inside oven. Remove and slice in half lengthwise

with serrated knife.

Step 9: Assembly:

Mix finely ground candied nuts into cold cream filling. Fold in whipped cream. Fit a large pastry bag with a star tip and fill with praline cream. Pipe into bottom of choux pastry ring in a back and forth motion. Cover with top. Serve immediately or refrigerate until ready to serve.

Images

