

THE WAY THE COOKIE CRUMBLES



Mango Cream Puffs (from Cook's Illustrated's *Baking Illustrated* via Annie's Eats)

Makes 24-30 small cream puffs

Dough:

2 large eggs plus 1 large egg white
5 tablespoons unsalted butter, cut into 10 pieces
2 tablespoons whole milk
6 tablespoons water
1½ teaspoons sugar
¼ teaspoon salt
½ cup (2½ ounces) all-purpose flour
Mango curd (recipe follows)

1. Whisk the eggs and egg white in a liquid measuring cup. You should have ½ cup (discard the excess). Set aside. Combine the butter, milk, water, sugar, and salt in a small saucepan. Heat over medium heat and bring to a boil, stirring once or twice. When it reaches a full boil and the butter is fully melted, remove from the heat and stir in the flour until incorporated and the mixture clears the sides of the pan. Return the saucepan to low heat and cook, stirring constantly, using a smearing motion, until the mixture is slightly shiny, looks like wet sand and tiny beads of fat appear on the bottom of the pan (the mixture should register 175-180 degrees on an instant-read thermometer).
2. Immediately transfer the mixture to a food processor and process with the feed tube open to cool slightly, 10 seconds. With the machine running, gradually add the reserved eggs in a steady stream. When they have been added, scrape down the sides of the bowl, then process 30 seconds more until a smooth, thick, sticky paste forms.
3. Place an oven rack in the middle position and preheat the oven to 425 degrees. Line a baking sheet with parchment paper. Fill a pastry bag fitted with a ½-inch plain tip with the dough. Pipe the paste into 1½-inch mounds on the prepared baking sheet, spacing them about 1 to 1¼ inches apart (you should be able to fit 24 mounds on the baking sheet). Use the back of a teaspoon dipped in water to even out the shape and smooth the surface of the piped mounds.
4. Bake for 15 minutes (do not open the oven door during baking). Reduce the oven temperature to 375 degrees and continue to bake until golden brown and fairly firm, 8-10 minutes longer. Remove the baking sheet from the oven. Use a paring knife, cut a ¾-inch slit into the side of each puff to release steam; return the puffs to the oven, turn the oven off, and prop open the oven door with the handle of a wooden spoon. Dry the puffs in the turned-off oven until the centers are just moist (not wet) and the puffs are crisp, about 45 minutes. Transfer the puffs to a wire rack to cool completely.
5. To fill the puffs, use the tip of a paring knife to make a small cut perpendicular to the first, creating an X in the side of each puff. Fill a pastry bag fitted with a ¼-inch plain tip with the pastry cream. Pipe some of the pastry cream through the X into the side of each puff until it starts to ooze back out. Repeat to fill all the puffs. Dust with powdered sugar and serve within several hours.

Mango Curd (Bon Appetit via Smitten Kitchen)

Makes 1 to 1½ cups

1 15-ounce ripe mango, peeled, pitted, cut into ½-inch pieces
⅓ cup (2.33 ounces) sugar
½ teaspoon cornstarch
3 tablespoons fresh lime juice
Pinch of salt
4 large egg yolks
4 tablespoons (½ stick) unsalted butter, cut into small pieces

1. Puree the mango, sugar, lime juice, and salt in a food processor or blender, scraping down the sides of the work bowl as necessary. Add the yolks; puree 15 seconds longer. Strain through a sieve set over a large metal bowl, pressing on the solids with the back of a spatula to release as much puree as possible. Discard the solids in the sieve.

2. Set the metal bowl over a saucepan that contains 1 inch of simmering water (do not allow bottom of the bowl to touch the water); whisk the puree until it is thickened and a thermometer registers 170 degrees, about 10 minutes. Remove from the heat. Whisk in butter one piece at a time. Cover and refrigerate for at least 4 hours.