

KARPATKA

Choux:

55g	Butter
1tsp	Sugar
¼ tsp	Salt
90	Authentic Foods Steve's GF Cake Flour
½ tsp	Baking powder
3each	eggs

Pastry cream:

1each	Whole egg
1 each	Yolk
100g	sugar
3 tbsp	Cornstarch
1 tbsp	Vanilla extract
360ml	Milk
¼ tsp	Salt
126g	Butter
120ml	Heavy cream

Compote:

275g	Fruit
3 TBSP	Sugar
1TBSP	Cornstarch
2 tsp	Lemon Juice



Method

1. **Make the compote first:** Combine the fruit, sugar, and 1 tablespoon of water in a saucepan and bring to a simmer. Cook on low for about 3 minutes. In a small bowl, mix the cornstarch and lemon juice to create a slurry, then stir it into the fruit mixture. Continue cooking until thick and shiny, about 2–3 minutes more. Remove from heat and let cool completely.
2. **Make the pastry cream:** In a saucepan, combine the milk and vanilla and bring to a simmer. In a separate bowl, whisk together the whole egg, yolk, sugar, and cornstarch until smooth. Slowly temper in the warm milk while whisking. Return the mixture to medium-low heat and cook, stirring constantly, until it thickens into a paste. Remove from heat and whisk in the butter and salt until fully dissolved. Cover directly with plastic wrap to prevent a skin from forming and refrigerate until completely chilled. Whip the heavy cream to soft peaks and keep chilled. Once the pastry cream is cold, fold the

whipped cream into it and set aside.

3. **Make the choux:** In a saucepan, combine the butter, sugar, salt, and about 120 ml (½ cup) water. Bring to a boil, then add the flour and baking powder all at once. Stir vigorously over medium heat until a smooth dough forms and pulls away from the sides of the pan. Continue cooking for 1–2 minutes to dry it out slightly. Transfer to a bowl and let cool slightly. Beat in the eggs one at a time, mixing well after each addition, until the dough is smooth and spreadable.
4. **Bake (8" pans):** Preheat the oven to 400°F (205°C). Divide the choux dough evenly between two 8-inch pans (about 160 g each). Spread very thinly and evenly across the bottoms. Bake for 20–25 minutes, or until puffed, golden, and crisp. Let cool completely in the pans before removing.
5. **Assemble:** Place one choux layer on the bottom. Spread the pastry cream evenly over it, then add a layer of compote if using. Top with the second choux layer.
6. **Finish:** Dust generously with powdered sugar. Chill slightly before slicing for the cleanest layers.