

CHOCOLATE PASTRY CREAM

MAKES ABOUT 6 CUPS

Use this to fill [cream puffs](#). Once the pastry cream is made, place a piece of plastic wrap touching the surface of the cream so that it doesn't form a skin as it cools. After the cream is fully cooled, you can keep it in the refrigerator for up to 1 week.

3/4 cup sugar

4 large egg yolks

1/4 cup cornstarch

4 cups whole milk

Pinch of kosher salt

2 teaspoons vanilla extract

2 tablespoons semisweet chocolate chips

5 tablespoons unsalted butter, cubed

In a small bowl, whisk together 6 tablespoons of the sugar, the egg yolks, and cornstarch.

In a medium saucepan, combine the milk, salt, and the remaining 6 tablespoons sugar. Bring to a boil. Using a ladle, pour in small amounts of the hot liquid while whisking to temper the egg mixture (see Insider Tip, below).

Add the warmed egg yolk mixture back to the hot milk and continue to whisk over medium-low heat until the pastry cream starts to bubble, about 5 minutes. Once it starts to bubble, cook for 1 minute more, whisking constantly. Take it off the heat and stir in the vanilla, chocolate chips, and butter.

Transfer the pastry cream to a bowl and set the bowl in an ice bath (a larger bowl filled with ice and water).

INSIDER TIP • TEMPERING EGGS

To combine a hot liquid and eggs or egg yolks, you need to warm (“temper”) the eggs first. A boiling liquid added to cold eggs would scramble them and make them unusable. So first whisk a little hot milk into the eggs, then whisk the warmed, tempered eggs back into the hot liquid.