Cream Puffs

Cream Puff	Filling:
1 Cup Water	2 Cups Whole Milk
1 Stick Butter	1 Vanilla Bean Or 1 Tbsp Extract Or Paste
Pinch Salt	6 Egg Yolks
1 Cup All-Purpose Flour	2/3 Cup Sugar
4 Eggs	1/4 Cup Corn Starch
Pinch Ground Cinnamon	1 Tbs. Cold Butter
Chocolate Sauce, Recipe Follows	

Special equipment: Pastry bag fitted with large straight tip
Preheat oven to 425 degrees F.

Cream Puff
In a heavy bottomed saucepan combine the water, butter, and salt and bring to a boil. Reduce the heat and add the flour all at once and stir with a wooden spoon. Continue cooking until the mixture forms a ball, has a slightly sweaty sheen, and has pulled away from the sides of the pan. Transfer to a mixing bowl and cool for 5 minutes. Beat in the eggs 1 at a time. Add in the cinnamon and beat to combine.

Transfer the mixture to a pastry bag equipped with a large straight tip and pipe 1-inch balls onto a sheet tray lined with parchment paper. When done dip your finger in water and smooth the top of each ball where the pastry bag released the dough. Leave at least 1-inch between each of the balls. Bake in the preheated oven for 20 to 25 minutes. Cool on a rack.

Filling:
Cut a vanilla bean down the middle then use the knife to scrape the seeds out. Add the milk and vanilla seeds to a medium pot and place on medium-high heat whisking occasionally. Bring to a boil and immediately turn off the heat and set aside. In a bowl, whisk the sugar, salt, and corn starch together then add the egg yolks and whisk until lighter in color and smooth. Whisk in 1/2 cup of the hot milk mixture until incorporated. Whisk in the remaining hot milk

Pour the mixture through a strainer back into the saucepan. Cook over medium-high heat, whisking constantly, until thickened and slowly boiling. Remove from the heat and stir in the butter.
Cover with plastic wrap, lightly pressing the plastic against the surface to prevent a skin from forming. Chill at least 2 hours or until ready to serve.

Cut cream puff in half horizontally and fill with pastry cream.