

FRENCH AND VIETNAMESE FUSION



PÂTÉ CHAUD

Yields: 12

INGREDIENTS

- 1 box of Pepperidge Farms Puff Pastry Sheets
- 1 lb of ground pork
- 1 ½ tbsp fish sauce
- 1 tbsp soy sauce
- 2 shallots, minced
- 2 tbsp sugar
- 1 tbsp ground pepper
- 1 egg

DIRECTIONS

1. Remove puff pastry sheets from the box. Follow the box's instructions on defrosting.
2. Preheat oven at 375 F.
3. Heat up water in a steamer.
4. Season meat with all of the ingredients and mix well.
5. To test the seasoning of the meat, drop a little bit of it into the water, allow it to cook, and taste. Add more salt or sugar, if necessary.
6. Divide the meat mixture into 12 patties and shape into rectangles. Steam for about 15 minutes in the steamer.
7. Flour working space and lay each pastry sheet on it. Cut a sheet into six even rectangles.
8. Fill each piece with a patty and seal using a fork.
9. Make a simple egg wash by beating an egg with 1 tbsp of water. Brush on top of pastry.
10. Bake for 40-45 minute until they're golden brown.
11. Allow the pâté chaud to sit for at least five minutes before eating.



PÂTÉ CHOUX

INGREDIENTS FOR PASTRY

- 1 cup water
- 1 cup flour
- 5 eggs
- ¼ cup butter
- 1 tsp sugar
- ½ tsp salt if using unsalted butter

DIRECTIONS

1. Preheat oven at 350 F.
2. Boil water, sugar, salt, and butter together.
3. Add flour and stir dough over medium heat for about 5 mins or until not sticky when pinched.
4. Place dough in a bowl and cool for 5 mins and beat in eggs one at a time until everything is well blended and smooth like a thick batter.
5. Fit a star tip in a pastry bag and fill with dough/batter. Pipe round pastries on a baking sheet.
6. Bake about 20 mins or until golden. Cool pastries completely before filling.

INGREDIENTS FOR PASTRY CREAM FILLING

- 5 egg yolks
- 2 cups fresh milk or cream
- ½ cup + 2 tbsp sugar
- 1 tbsp custard powder (optional)
- 1 tsp vanilla extract
- 2 tbsp corn starch (1 tbsp if using custard powder)
- ¼ cup butter

DIRECTIONS

1. Beat together egg yolks, starch, and custard powder with sugar in a bowl.
2. Boil the milk and gently stir constantly so it doesn't burn at the bottom of the pot.
3. Slowly add ½ of the heated milk to the egg mixture bowl while mixing constantly to keep the eggs from curdling.
4. Add egg mixture into the pot with the rest of the milk and constantly stir over medium heat until thickened.
5. Add butter and mix until melted. Cool cream before filling. If the cream looks a little thin, it will thicken when it cools.