

Cream Puff Potluck — Grocery List

Covers everything **John & Adela** are making: 8 batches of choux, three flavored crèmes légères, craquelin discs, smoked salmon mousse, and optional goat cheese mousse. Salads, additional apéro bites, and beverages are coming from guests.

Dairy & Eggs

- Whole milk — **2 quarts** (1 for choux, 1 for pastry cream)
- Unsalted butter — **2 lbs** (Costco Kirkland is fine; covers all 8 batches of choux + pastry cream + craquelin)
- Heavy cream — **1 quart** (crème légère + salmon mousse + optional goat cheese)
- Crème fraîche — **8 oz tub** (salmon mousse + optional goat cheese)
- Cream cheese — **3× 8 oz packages** (salmon mousse + optional goat cheese)
- Eggs — **4 dozen + 6 extras** (~50 total: 36 for choux, 9 yolks for pastry cream, plus margin)
- Fresh chèvre log — **8 oz** (*optional, only if making goat cheese mousse*)

Produce

- Lemons — **4** (zest + juice across multiple recipes)
- Fresh dill — **1 large bunch**
- Fresh chives — **1 bunch**
- Fresh thyme — **1 small bunch** (*optional, for goat cheese mousse*)
- English cucumber — **1** (éclair garnish)
- Microgreens — **1 small clamshell** (*optional, garnish*)

Fish & Specialty

- Cold-smoked salmon (lox-style, NOT hot-smoked) — **14 oz / 400g**
- Salmon roe — **small jar** (*optional, éclair garnish*)
- Capers — **small jar** (*optional, éclair garnish*)

Dry Goods

- Bread flour — **5 lb bag** (King Arthur or similar; not all-purpose)

- All-purpose flour — should have, ~250g needed for craquelin
- Cornstarch — should have, ~60g for pastry cream
- Granulated sugar — should have, ~250g across recipes
- Light brown sugar — **small bag**, ~200g for 2 batches of craquelin
- Powdered sugar — **small box** (dusting baked éclairs)
- Kosher salt — should have
- Fine sea salt — should have
- White pepper (*optional, goat cheese mousse*)
- Vanilla bean — **1** (or 1 tsp vanilla paste from pantry)
- Dark chocolate, 70% — **3 oz / 80g** (for chocolate pastry cream)
- Instant espresso powder — **small jar** (for coffee pastry cream)
- Prepared horseradish — **small jar** (*optional, salmon mousse*)
- Honey — should have (small drizzle for goat cheese mousse)
- Nonstick cooking spray — should have

Equipment & Consumables

- Parchment paper — **2 rolls** (lots of sheet pans, plus craquelin rolling)
- Plastic wrap — should have
- Quart-size freezer ziplocs — **1 box** (~18 bags for take-homes + spares)
- Masking tape — for labels
- Sharpies — black, fine point
- Deli cups with lids — **dozen**, for mise en place portioning

Notes

Already in the pantry for sure: sugar, salt, AP flour, cornstarch, vanilla paste, honey, nonstick spray. Confirm before shopping.

Egg whites accumulation: the 9 yolks for pastry cream leave 9 whites. Save for omelets the next morning, freeze for future meringues, or use ~2 for egg wash on gougères and dessert puffs during the event.

The "optional" items: the goat cheese mousse and its garnishes are flagged as optional pending your final decision on whether to do a second savory filling. If you skip it, drop the chèvre, fresh thyme, and one container of cream cheese.

Drinks and salads: intentionally not on this list. Guests are bringing sparkling wine, sparkling water, salads, and additional grazing bites per the email invitation.