From RUSTIC, Francis' Favorites restaurant at Francis Ford Coppola Winery in Geyserville, Sonoma County

Puff Ingredients
1 cup water
1/2 stick butter or margarine, unsalted
1/4 teaspoon salt
1 cup flour
3 eggs
2 tablespoons powdered sugar, dusted over cream puffs when served
optional: chocolate sprinkles

Directions

Put cup of water in pan. When water beings to boil, add butter and salt. Lower flame. When butter is completely melted, turn off flame, and immediately put he cup of flour and mix briskly. Add the eggs and mix and beat until all leaves side of pan. Continue to beat for the count of 50 while still in pan. Place heaping teaspoons on buttered cookie sheet. Place each spoonful about 2 inches apart. Place in 450-degree oven for 15 minutes then lower to 400-degees for the remaining 15 minutes or until golden in color and set aside. Fill with the following cream, after the puff is cool. Can be filled hours or days later with Italian cream or just plain whip cream and serve dusted with powdered sugar and chocolate sprinkles.

Serves 12 to 14 people.

Cream Puff filling ingredients
1 lb Italian ricotta
1 cup or more powered sugar
1 teaspoon orange peel, diced
1 teaspoon lemon peel, diced
1/4 teaspoon vanilla or almond extract
2 candy cherries, cut up

Directions

Add the powdered sugar to ricotta and mix and beat with spoon by hand until creamy. Add the vanilla or almond extract and mix with the ricotta and sugar and cut up candy cherries. Cut top off the cream puff and fill with this Italian cream.

Enough for 1 cake filling or 1-1/2 dozen cream puffs.

Suggested Wine Pairing: Francis Coppola Reserve Semillon