

CHOUX-ECLAIRS-ZEPPOLE

Basic level

RECIPE CHOUX PASTE

DELI CHOUX	1.000g	-Heat the water to 50–55 °C.
water - (50-55°C)	1.300-1500g	-Combine the water and the DELI CHOUX in the stand mixer and mix with the paddle attachment at medium-high speed for about 10–15 minutes, or in any case until you obtain a smooth, lump-free batter.
		-Let the mixture rest for about 5–10 minutes.

FINAL COMPOSITION

-After letting the dough rest, place the mixture into a piping bag fitted with a plain or star nozzle and pipe it onto a baking tray lined with parchment paper or a micro-perforated mat.
-Bake at 200–220 °C in deck ovens and at 170–190 °C in ventilated rotary ovens for 25–30 minutes, depending on the size of the cream puffs.
-After a brief cooling, fill and decorate as desired.
STORAGE:
-The cream puffs made with DELI CHOUX that are not used immediately can be stored for a few days in polythene bags, making sure to pierce a few holes to allow slight ventilation.
-For longer storage, it is recommended to place them in the freezer.