



CHOUX-ECLAIRS-ZEPPOLE

👤 Basic level

RECIPE CHOUX PASTE

INGREDIENTS

DELI CHOUX

water - (50-55°C)

PREPARATION

- | | |
|-------------|---|
| 1.000g | -Heat the water to 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.