

TRADITIONAL CHOUX PASTRY RECIPE

CHOUX PASTE

INGREDIENTS

butter water flour

whole eggs

salt

PREPARATION

 $850\mbox{-}900\mbox{g}$ -Bring the water, butter, and salt to a boil, add the flour, and continue

1.000g cooking for 2–3 minutes, stirring constantly.

1.000g -Transfer the mixture to a stand mixer fitted with the paddle attachment and

10g add the eggs little by little, mixing on low speed.

1.250-1.400g

Final Composition

- -Pipe using a plain round tip onto lightly greased baking trays or onto baking paper.
- -Bake at 190-200°C.