

TRADITIONAL CHOUX PASTRY RECIPE

Basic level

CHOUX PASTE

butter	850-900g
water	1.000g
flour	1.000g
salt	10g
whole eggs	1.250-1.400g

-Bring the water, butter, and salt to a boil, add the flour, and continue cooking for 2–3 minutes, stirring constantly.
-Transfer the mixture to a stand mixer fitted with the paddle attachment and add the eggs little by little, mixing on low speed.

FINAL COMPOSITION

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