



# CHOUX SAINT HONORE

👤 Basic level

Recipe the preparation of choux saint honore

## CHOUX PREPARATION

### INGREDIENTS

[delichoux](#)

water - (hot, 50°C)

milk - (hot, 50°C)

### PREPARATION

- 1000g -Combine all the ingredients in a stand mixer with the paddle attachment and mix for about 12–15 minutes until you obtain a smooth and
- 870g homogeneous dough. (The final dough temperature will be about 35°C.)
- 430g -Pipe directly onto the choux pastry for the desired size using a piping bag with a nozzle.
- Dust with powdered sugar to slow down drying and achieve a smoother surface.
- Bake in a convection oven at 150°C or in a conventional oven at 180°C for about 30 minutes (baking times may vary depending on the size of the product).