



# CHOUX SAINT HONORE

🏠 Basic level

Recipe the preparation of choux saint honore

## CHOUX PREPARATION

delichoux

water - (hot, 50°C)

milk - (hot, 50°C)

1000g

870g

430g

-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 homogeneous dough. (The final dough temperature will be about 35°C.)

-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).