

Pâte à Choux Recipe

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Prep. time : 15 minutes

Cook time : 25 minutes

Ready in 40 minutes

Level : Advanced

Ingredients:

- Milk 125g (4.4oz)
- Water 125g (4.4oz)
- Butter 100g (3.5oz)
- Salt 5g (1Tsp)
- Sugar 5g (1Tsp)
- All purpose flour 150g (5.3oz)
- Eggs approximately 250g (8.8oz or 5 medium eggs)

Directions

1. Put milk, water, butter, salt and sugar in a saucepan and cook until it boils.
2. Remove from the stove and add flour.
3. Put everything back on the stove and cook, stirring constantly for 2-3 minutes.
Transfer the mixture into a bowl of a stand mixer fitted with paddle attachment and leave it to cool down a bit.
4. Mix on medium speed, and gradually add eggs. The finished dough should be soft, smooth and creamy.
5. Pipe the desired shape, brush with egg wash and bake at 180°C-200°C (350°F-400°F) until golden brown.