

Pâte à choux |

Recipe for 12 servings

Description

Here is the basic recipe of the puff pastry that can be of use to several recipes.

Note

You can wet your fingers with water and smooth the surface of choux before cooking. They will have a smoother and more uniform appearance out of the oven.

Ingredients

For the choux

- 320 Gr Water
- 320 Gr Milk
- 13 Gr Salt
- 30 Gr Sugar
- 285 Gr Butter
- 15 Gr Vanilla extract
- 385 Gr Flour
- 11 Unit(s) Egg

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **400 F°**

For the choux

In a pan bring to boil the water, the milk, the sugar, the salt, the butter and the vanilla. Remove from the stove and add the flour with a wood spoon. Cook together on the fire until the dough pulls away from the edge of the pan. Put the mix in the mixer and add the eggs one by one. Fill a pastry bag with the dough and realize the choux, 3 cm size on a baking tray with parchment paper. Put it in the oven and cook it until it gets golden brown.

Bon appétit!