

SAVOURY CHOUX PASTRY

New recipe



Preparation : 10 min - **Resting :** - - **Cooking :** 25 min - **Equipment :** -

Ingredients : 10 to 15 choux

- 80 g butter - 200 ml water - 180 g plain flour - 3 standard eggs - 1 pinch of pepper - 1 pinch of salt -

1. Cut the butter into pieces and place into the metal bowl with the water and start the EXPERT programme, 2 minutes/speed 4 /90 °C. At the end of the programme, open the lid and add the flour, salt and pepper. Close the lid, remove the cap and restart the EXPERT programme for 3 minutes/speed 4/100 °C. Scrape down the bowl if necessary. The dough should form a ball.
2. Restart 1 minute/speed 10 (without heating) adding the eggs, one by one, through the opening, while it's running. Scrape down the bowl if necessary.
3. Put the dough into a piping bag. Pipe fingers of dough on a lined baking tray.
4. Bake for 25 to 30 minutes (depending on the size and oven). The choux is ready when golden brown.



Chef's tip :

Choux must be well done to avoid they soften when filled with cream. You can replace half the water with milk to get fluffier choux. Do not open the oven when baking. When choux are golden brown, leave the oven door ajar and cool the choux at the same time the oven cools down. It will prevent your choux from falling back.

Cook Expert ■

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