



Cookology

Pate A Choux - Summer Camp

Servings: 4 ▼

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Ingredients

Directions

Pate A Choux

1 cup water

1/2 cup butter

1/2 tsp salt

1 tsp sugar

1 cup all-purpose flour (120g)

4 eggs

Instructions

In a Medium saucepan, combine 1/2 cup water, 1/2 cup milk, 8 Tbsp. butter, 1 tsp sugar and 1/4 tsp salt.

Bring to a boil over medium heat then

remove from heat and stir in 1 cup flour all at once with a wooden spoon.

One flour is incorporated, place back over medium heat about 1 1/2 to 2 minutes stirring constantly (to release extra moisture and partially cook flour), or until dough comes together into a smooth ball and a thin film forms on bottom of pan.

Transfer to a large mixing bowl and beat using an electric hand mixer on medium speed for 1 minute to cool the mixture slightly.

Add 4 eggs, 1 at a time, allowing each egg to fully incorporate between additions.

Beat until dough is smooth and forms a thick ribbon when pulled up.

Pipe cream puff over baking sheet lined with silicone using a 1/2" round tip, keeping them 1 1/2" apart.

Bake at 425° F for 10 minutes.

Without opening oven, reduce temp to 325° F and, bake 30 minutes longer or until golden brown.

Transfer to wire rack to cool while making pastry cream.