

Choux Paste

INGREDIENTS:

1200 ml milk
676 ml water
750 g butter
15 g salt
20 g sugar
1100 g bread flour
1500 g fresh eggs

Boil milk, water, butter, salt, and sugar in a large pot.

Whisk in flour on low heat.

Keep whisking until the mixture forms a dough and starts to stick to the bottom of the pot and detaches from the sides.

Move dough to the mixer (paddle attachment) and mix until dough cools down.

Once dough is warm (NOT hot), add eggs slowly.

Pipe evenly on flat sheet pans and bake at 185°C (365°F) for 20 minutes, then 160°C (320°F) for 5 more minutes.

NOTE: For Gougère, add finely chopped cheese and chives