

Pasta Choux

Difficulty: Easy

Preparation Time: 10 minutes

Cooking Time: 1 hour

Total Time: 1 hour 10 minutes

Servings: 60

Ingredients:

- * 340 g Eggs
- * 225 g All-purpose flour
- * 115 g Butter
- * 225 g Water
- * 5 g Salt

Steps:

1. Preheat the oven to 185°C.
2. In a saucepan, combine the butter, water, and salt. Bring the mixture to a boil over medium heat.
3. Once the mixture starts boiling, remove it from the heat and add the flour, stirring quickly with a whisk until the mixture is thick and smooth.
4. Return the saucepan to the heat, and cook the dough over low heat, stirring constantly with a wooden spoon.
5. Transfer the dough to a pastry bag, and pipe the dough onto a baking sheet in the desired size.
6. Bake the choux pastry in the oven for 2 minutes.
7. Remove the choux pastry from the oven, and allow it to cool.
8. Crack an egg into the center of the choux pastry, being careful not to break the yolk.
9. Return the choux pastry to the oven, and bake for an additional 8-10 minutes, or until the eggs are set.
10. Serve the choux pastry warm.

AutoSoft: 1

AdaptiveCooking: 1

SmartPreheating: 1

Note: If you don't have a pastry bag, you can pipe the dough into a piping bag fitted with a large star tip.