

Chouquettes

The chouquette dough is choux dough. We can, once cooked, stuff these cabbage with cream, ice etc ... In this case, we do not add pearl sugar.

Ingredients

125 ml Water
125 ml milk
1 pinch of salt
125 g butter
150 g of flour
4 eggs
pearl sugar to put on the chouquettes

Note: The water-breed proportion will determine the consistency of the chouquettes: with more milk they will be clearer and flexible, with more water they will be firmer and cardboard.

Preparation

1. Preheat the oven to 165 ° C.
2. Pour the milk, water, salt and butter into a saucepan. Gently bring to a boil, stir to mix the butter.
3. Once everything is homogeneous, off the heat, add the flour and stir vigorously to the plastic spatula until you get a smooth, compact dough, which detaches from the pan.
4. Return the pan over low heat and stir with the spatula by peeling off the paste from the pan: we will "dry" it to eliminate the water. This step lasts several minutes.
5. In the Kenwood bowl, with the K, stir the dough and add the eggs one by one, mixing well between each egg. The dough should form a flexible tape.
6. Form the cabbage on a baking sheet (covered with parchment paper). You can use a pastry bag but it can also be done with a spoon.
With these quantities we fill a 60x60 cm plate.
7. Brown the cabbage with an egg yolk and stick the pearl sugar there.
8. Cook at 165 ° C for 37 minutes, especially do not open the oven door during cooking.