# Pâte à Choux

<b>Active Time</b>	Total Time	Yield
20 MIN	1 HR 15 MIN	Serves : about 3 dozen choux puffs

By FOOD & WINE January 2013

This classic recipe for *choux* pastry bakes up into airy, tender puffs, and can be used for anything from sweet cream puffs to cheesy *gougères*. **Slideshow**: Cooking Techniques to Perfect

## **Ingredients**

### 11/2 cups water

1 stick plus 1 tablespoon unsalted butter, cut into cubes

1 teaspoon sugar

1/2 teaspoon salt

200 grams all-purpose flour (about 1 1/2 cups)

8 large eggs

#### How to Make It

**Step 1** Preheat the oven to 400°. Line 2 large baking sheets with parchment paper.

**Step 2** In a large saucepan, combine the water, butter, sugar and salt and bring to a boil. Reduce the heat to moderate. Add the flour all at once and stir vigorously with a wooden spoon until a tight dough forms and pulls away from the side of the pan, 2 minutes. Remove the pan from the heat.

**Step 3** In a bowl, beat 7 eggs and add to the dough in four batches, stirring vigorously between additions until the eggs are completely incorporated and the pastry is smooth. The dough should be glossy and very slowly hang, stretch and fall from the spoon in thick ribbons. If necessary, beat in the remaining egg.

**Step 4** Transfer the dough to a piping bag fitted with a 1/2-inch plain tip. Pipe 1 1/2-inch mounds onto the baking sheets, leaving 1 inch between them. Proceed with Step 4 of one of the following three *choux* recipes: *Chouquettes*, Gougères, or Cream Puffs.



**CHICKEN LIVER PÂTÉ** 



**Billy Anti-Chef** 

30 Jul, 2017

The only similarity between the original... TRES LECHES CAKE WITH **STRAWBERRIES** 

Stasia Hylas

19 Dec, 2017

I think your baking powder was bad...

**SOBA BUKKAKE WITH** CHASHU PORK AND...



BillyGGruff

29 Jun

Oh okay. So I'm the \_only\_one\_ who did ... **CRANBERRY-ONION** HANUKKAH BRISKET



MegannHolmes

2h

I made this yesterday and only used three... **BAKED PEN SAUSAGE AI** 

Eve 26]

Nobody to the recipe

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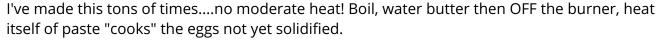


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Rhiannon Hankoct · 16 Apr, 2018



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**Doug Perkins** · 7 Aug, 2018 → Rhiannon Hankoct

You have to cook the flour.

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