

Pâte à Choux

Active Time

20 MIN

Total Time

1 HR 15 MIN

YieldServes : 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

1 1/2 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.

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- Rhiannon Hankoct** · 16 Apr, 2018

I've made this tons of times....no moderate heat! Boil, water butter then OFF the burner, heat itself of paste "cooks" the eggs not yet solidified.

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- Doug Perkins** · 7 Aug, 2018 ➔ Rhiannon Hankoct

You have to cook the flour.

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