



Choux Pastry

Ingredients for 1 litre preparation:

WATER	200 ML	FLOUR	160 G
SALT	1 PINCH	EGGS	100 G
BUTTER	70 G	EGG YOLK	20 G
SUGAR	20 G		



	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Water Butter Salt Sugar	200 ml 70 g 1 pinch 20 g	Put in bowl	 90°C	200 rpm	2 min	Open	
2	Flour	160 g	Add	 100°C	500 rpm	30 sec	Open	Stop temperature after this step.
3	Eggs Egg yolk	100 g 20 g	Add gradually	–	500 rpm	45 sec	Open	Quickly transfer the preparation into a container.



CHEF'S TIP

You can add sugar or chocolate chips on your choux when cooked.