

CHOUX PASTRY



Yields:

23 - 1" profiteroles

INGREDIENTS

Water	500 ml
Sugar	8 g
Salt	pinch
Margarine	180 g
Flour, All Purpose	250 g
Eggs	8

DIRECTIONS

1. Put the water, salt, sugar and margarine cut in small pieces into a saucepan.
2. Bring to the boil.
3. When all the margarine has melted, remove from the heat and add all the flour at once.
Mix together vigorously with a wooden spoon, drying the dough over the stove.
4. Transfer the dough in small mixing bowl and incorporate the eggs, one by one, using the paddle attachment.
5. Pipe the choux with a piping bag on a silpad or parchment paper.
6. Brush the choux with water so they don't dry out.
7. Bake for 20-25 minutes at 350 F.
8. Reduce temperature to 250 F and bake for 5-10 minutes more.