



Pate a Choux

Ingredients	Pounds	Ounces
Cake flour		4
Bread flour		5 ½
Water	1	
Unsalted Butter		6
Salt ½ teaspoon		
Eggs	1	

Yield: approximately 2 lbs 2 oz

Mixing Method:

1. Sift the flours together
2. Heat the water, butter and salt to a rolling boil.
3. Add the flour, and with a heavy wooden spoon stir the flour into the liquid as fast as it can be absorbed but not all at once!
4. Cook until the mixture forms a mass and pulls away from the sides of the pan.
5. Transfer the paste to a mixing bowl, and allow to cool slightly.
6. On medium speed, add the eggs two at a time using the paddle attachment.
7. Add as many eggs as the batter will hold, and still hold its shape.
8. Pipe out as specified.
9. Bake until done, covering if needed.