

# French Sugar Puffs: Chouquettes

## Ingrédients

- 125g of water
- 125g of milk
- 110g of unsalted butter
- 250g of eggs
- 140g of flour
- 20g of sugar
- 1 level teaspoon of fine salt

## Préparation

1. After the chocolate chouquettes recipe (which you can find here), today I am offering you the plain chouquettes recipe, a great breakfast classic.
2. This recipe is not just from anyone, as it is from chef Philippe Conticini.
3. If you have already made choux pastry, this recipe will be a piece of cake for you, and even quicker to make!
4. Bring the milk, water, butter cut into pieces, salt, and sugar to a boil.
5. Then, off the heat, add the flour all at once and mix well to incorporate it properly.
6. Put the saucepan back on the heat to dry out the dough: over low heat, stir the dough with a wooden spoon until it forms a ball and a thin film forms at the bottom of the pan.
7. After that, place the dough in a mixing bowl and wait for it to cool slightly.
8. In the meantime, beat the eggs into an omelette, then gradually incorporate them into the dough, mixing well after each addition.
9. The resulting dough should be smooth and shiny.
10. Then pipe your choux onto a baking sheet lined with parchment paper using a piping bag, or failing that, a spoon.
11. Sprinkle them with coarse sugar before baking for about 30 minutes at 180°C.