

# Choux pastry

## Ingrédients

- 100g of water
- 135g of whole milk
- 5g of granulated sugar
- 5g of salt
- 50g of unsalted butter
- 130g of T55 flour
- 200g of egg
- 40g of soft butter
- 50g of brown sugar
- 50g of flour

## Préparation

1. Here is one of the most important basic recipes in pastry: choux pastry!
2. It is used to make éclairs, cream puffs, religious cakes, Paris-Brest, Saint-Honoré, chouquettes, profiteroles... in short, many different possibilities with a simple choux pastry  
Equipment: My piping bags come from Guy Demarle / referral code FLAVIE10 for 10 off on registration Perforated baking sheet Small pastry tip 14mm  
Preparation time: 25 minutes + 30 minutes of cooking + For 15 to 20 éclairs / 25 to 40 cream puffs depending on their size: Choux pastry: of water of whole milk of granulated sugar of salt of unsalted butter of T55 flour of egg  
Heat the water and milk with the sugar, salt, and butter.
3. When the mixture is hot and the butter has completely melted, add the flour all at once, mix well, then return to medium heat.
4. Mix constantly to dry out the dough for about 3 to 4 minutes.
5. A thin crust should form on the bottom of the saucepan.
6. Off the heat, let cool while mixing regularly, or put the dough in the bowl of a mixer fitted with the paddle attachment and mix on low speed to allow the steam to escape.
7. When you no longer see steam escaping from the dough, you can add the eggs; for this, whisk them into an omelet and then add them gradually while mixing regularly, either with the paddle in the mixer or with a spatula, until you have a smooth dough.
8. Pour the dough into a piping bag fitted with the tip of your choice (generally, either a small pastry tip or a smooth tip) and pipe the choux pastry onto a perforated baking sheet lined with parchment paper.
9. To have uniform cream puffs / éclairs after baking, you can sprinkle them with powdered sugar, or even better, a mixture of powdered sugar and cocoa butter.
10. You can also use a craquelin, the recipe is below.
11. And of course, to make chouquettes, you need to sprinkle the cream puffs with pearl sugar.
12. Bake in a preheated oven at 180°C for about 30 minutes, adjusting according to the size of your cream puffs, and do not open the oven during baking.
13. The cream puffs/éclairs should be puffed and golden.
14. Let cool on a rack.
15. Craquelin: of soft butter of brown sugar of flour Mix the 3 ingredients until you obtain a homogeneous dough, then roll it out between two sheets of parchment paper.
16. Place everything in the refrigerator to harden the dough, then cut out circles of the necessary size.
17. Place them on the cream puffs just before baking.

