

THE CULINARY

Playground



Pate Choux

Makes 3 dozen

1 stick of butter
1c water
1t sugar
1/2 t salt
1 1/4 c flour
5 eggs

Bring butter, water & salt to a boil. Quickly add flour & sugar and stir. Cook stirring constantly until dough pulls from sides of pan about 3 minutes.

Transfer to mixer with paddle & mix on low until there is no longer any steam coming from the dough. Add one egg at a time. Transfer dough to a pastry bag & pipe 2" rounds 1" apart on parchment line sheet. Bake at 375 for 25-30 minutes. Cool on rack.

*Freezes very well. Put cooled puffs in freezer bags for up to 3 months.
Bring to room temperature before using.

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