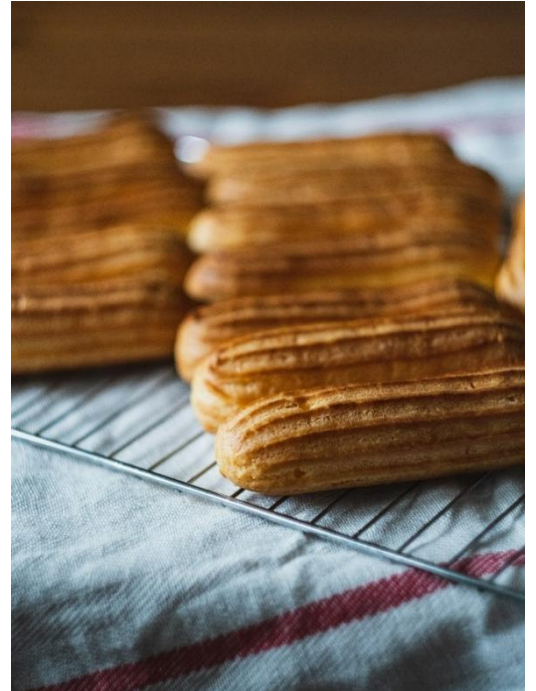


CHOUX PASTRY

Yield: 360g

INGREDIENTS

145g	Water
14g	Whole Milk Powder
½ tsp	Salt
½ tsp	White Sugar
64g	Butter
82g	Bread Flour
114g	Eggs



METHOD

Pour the water into a large pot and heat to a warm temperature. Whisk in the milk powder. Add the sugar and salt and mix. Add the butter and whisk until melted. Turn the heat to high and bring the mixture to a boil.

At boil, take the pot off the heat off and stir in the flour with a plastic spatula to form a paste. Reduce the heat to medium and return the pot to the heat and cook the mixture for 2 minutes, stirring constantly. A film will appear on the bottom of the pot as the mixture cooks. It is important to cook the mixture for a full two minutes.

Transfer the mixture to a stand mixer bowl with the paddle attachment and begin to mix on medium speed, allowing the mixture to begin to cool down.

Add the eggs in 3 additions, scraping down the sides of the bowl in between. Continue to mix until the pastry is smooth, and a pastry "beard" hangs from the paddle when lifted.

Transfer the mixture to a piping bag and pipe as required.

For eclairs, bake 356F (180C) for 30-45 minutes until golden and dry.

For choux buns, bake 392F (200C) for 20-30 minutes until golden and dry.