CHOUX PASTRY
(TM7, TM6, TM5)

⏲ 10 min. 🕐 1 hrs. 👨‍🍳 medium 🍽 18 pieces

INGREDIENTS
150 g water
80 g unsalted butter, cut into pieces
1 pinch sea salt
2 tsp sugar (optional)
120 g plain flour
3 eggs

USEFUL ITEMS
baking tray, baking paper, piping bag
(10 mm nozzle), wooden skewer

THERMOMIX PARTS
simmering basket, measuring cup

KITCHEN EQUIPMENT
oven

Preparation

1. Place water, butter, salt and sugar (optional) into mixing bowl and cook **5 min/100°C/speed 1**.

2. Add flour and mix **20 sec/speed 4.** Set aside in mixing bowl to cool for 10 minutes.

3. Preheat oven to 200°C. Line a baking tray with baking paper and set aside.

4. Add eggs and mix **1 min/speed 5**.

5. Transfer mixture into a piping bag and pipe balls (choux) or sticks (éclairs) onto prepared baking tray, leaving approx. 5 cm between each one. Bake for 20-25 minutes (200°C), or until golden brown. Turn off oven, remove baking tray and pierce each ball or stick with a wooden skewer to release steam. Return tray to oven and leave oven door ajar for 10 minutes to allow pastry to dry. Remove tray from oven and allow choux pastries to cool completely. Fill and serve as desired.

TIPS

- The cooking time required to melt the butter in step 1 will depend on the temperature of the butter.
- Using a wet finger, smooth down any bumps on the top of choux pastries before baking.
- If you don't have a piping bag, cut the corner off a sturdy freezer bag and use to pipe choux pastries onto baking tray.
- You can double the quantity; double all ingredients and proceed as per recipe.
- Adjust the size and shape of the choux pastries to suit your taste and requirements.
- In France, different variations of choux pastry have specific names, such as choux à la crème, éclairs, gougères, profiteroles and chouquettes.

VARIATION

- Choux pastries can be filled with whipped cream or pastry cream, dusted with sugar and served with fresh fruit.
- Fill choux pastries with cream cheese and fresh herbs for a savoury option.