

Pâte à Choux Dough

Description:

Serving Size: 2.7 kg

Categories: MEP

Cost Per Kilo
\$ 2.76

Action **Date** **Initials**

Created: 7/12/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
0.950	lt	Milk		20-100000577
0.450	kg	Butter		20-100001601
0.009	kg	Sugar		20-100001065
0.009	kg	Salt		20-100001305
0.450	kg	Bread flour		20-100000470
0.900	kg	Eggs		20-100000949

Method of Preparation:

- Bring the milk, butter, sugar, and salt to a boil over medium heat, stirring constantly.
- Remove from the heat, add the flour all at once, and stir vigorously to combine. Return the pan to medium heat and cook, stirring constantly, until the mixture pulls away from the sides of the pan and forms a ball.
- Add the eggs, a little at a time, beating until fully incorporated and smooth before adding more. The pâte à choux is ready to be piped and baked.