

## PÂTÉ CHOUX (DOUGH FOR PROFITEROLES AND ÉCLAIRS)



### Ingredients (yields 500 g):

- 100 ml milk
- 100 ml water
- 60 g unsalted butter
- 120 g wheat flour
- 3 beaten eggs
- 10 g sugar
- 1 pinch salt

### Preparation:

1. To put in a pan and to fire the milk, the water, the salt, the sugar.
2. When it boils add the butter and let it melt.
3. Remove from heat and add the flour all at once and mix thoroughly with a wooden spoon or silicone.

4. Return to the heat and stir well until the dough has dried.
5. The mixture should form a smooth paste that loosens from the bottom of the pan.
6. Put the dough in a bowl and add the eggs gradually and mix to incorporate well.
7. Do not lay all eggs at once, as depending on size may not need all eggs.
8. Beat the dough until smooth and shiny.
9. With the pastry bag and smooth spout make the profiteroles or éclairs on top of a silpat or on parchment paper greased with melted butter and sprinkled with flour.
10. Bake in a preheated oven at 180° C for 20 minutes and then lower the temperature to 150° C.
11. Allow to dry completely and stain.
12. The cream is kept in the refrigerator for up to 3 days and also serves to fill pies and cakes.