Choux Paste

Ingredients

1 litre water

400g butter

5g salt

600g flour

16 eggs

Method

1. Preheat the oven to 170ºC.
2. Bring the water, milk, salt and butter to the boil.
3. Add flour to the above and cook out till the mixture leaves the side of the pan (around 3 minutes).
4. Place in a mixer and beat gently for 2 minutes.
5. Gradually add the eggs.
6. Pipe into shape. Once the oven has reached 170ºC, turn the oven off for 8 minutes and then bake choux paste for 15 – 18 minutes.