

# Choux Paste

62g	Water
62g	Milk
50g	Butter
6g	Sugar
75g	Strong Flour
110g	Whole Egg



1. Bring the water, milk, butter and sugar to the boil
2. Add the flour and mix well
3. Cook out for a few minutes
4. Put mix into machine bowl and mix until it cools slightly
5. Gradually add the eggs
6. Pipe to required size and bake at 220 oc until brown on top and cooked until dried out