

#### CHOUX PASRTY

*Light, crisp Choux pastry quick & easy to make. Cook the water, butter flour mix for 1 minute once it has come together and started to move as one mass. Don't be alarmed at the look of the dough when the flour goes into the water, keep beating with your wooden spoon and it will become smooth and glossy.*

300mls water

100gm butter diced

pinch of salt

125gm flour

3- 4 eggs

Pre heat the oven to 220c.

Sift the flour and salt onto a piece of baking paper.

Put the water, butter and salt into a pot and place over a medium heat

Allow the butter to melt before the water comes to a rolling boil

Once the water boils, pour in the flour and beat, still on the heat, until the mix comes together and starts to move as one mass around the pot .

Once it comes to gather cook for 1 minute over a medium heat you will smell the change in the dough and it will become glossy

Remove from heat and allow 5- 10 minutes to cool

Break three of the four eggs into a small bowl and mix lightly with a fork

Using a wooden spoon or an electric beater beat half the egg mixture into the dough then keep adding until you get a peak that flops over like a wave

You may need the fourth egg you may not but add it a tablespoon at a time until you get the right consistency .

Lightly grease a tray and sprinkle with water.

Put the mixture into a piping bag or using two wet dessertspoons and pipe as you wish onto the prepared tray.

Put the tray in the lower half of the oven and bake at 200c for 10minutes then turn down to 180 and bake for a further 20minutes

Remove from the oven and lift off the tray.

Make a hole in the bottom or side to let the steam escape and allow to cool on an oven rack .

Fill as desired.