

Choux Crème [10-12piece]

Ingredients

Unsalted Butter	60g
Salt	1 pinch
Hong Kong Flour [HK Flour]	72g
Whole Egg	3pcs
Water	135g

Remarks

Any Brand
Already Sifted
68g-72g each

Equipment

Oven
Piping Bag/Nuzzle
Ring
Stirring Bowl
Wooden Spatula
PAN
Baking PAN

Temperature [>34mins]

	Top	Bottom
1 st Stage [13mins]	210	160
2 nd Stage [10mins]	190	160
3 rd Stage [11mins]	160	160

Note 1: You should add more time after the last stage in order to achieve the browning effect on **CHOUX**. Each incremental time added should be in 1-2mins intervals depending on the “browning effect”

Note 2: The above recipe is for up to 12 piece, just double or triple the ingredients if you want to make say, 24 or 36 pcs of **CHOUX**

Steps:

01	Bring 135g of water to a boil, add 60g Unsalted Butter and a pinch of salt
02	Turn off the heat once the butter has melted. Add 72g of HK Flour
03	Stirred both Flour and water until water is fully absorbed and Flour turns “gooey” or sticky in PAN
04	Turn off heat and added Eggs in batches while you stirred the mixture
05	When ALL EGGS are fully added and fully incorporated into the mixture, return PAN to heating
06	Turn to medium heating and stirred the mixture until a thin film appears @ bottom of PAN
07	Turn off heat when thin film APPEARS. Stirred the mixture until Semi-thicken paste
08	Important: You must be able to form a <u>V shaped</u> on the <u>Spatula</u> before the next stage <u>[See Picture]</u>
09	Prepared Baking PAN only when you are able to obtain the above V-Shaped on Spatula
10	Laced RING with flour and imprinted onto the silicon sheet, Prepared Piping Bag
11	Piped mixture onto the “floured” rings imprint
12	Set baking according to the temperature above, add temperature when necessary
13	End results; crispy outside & soft inside. Once cooled, place in Freezer before adding to Chiller
14	Please cling wrap them

Forming a V-Shaped on Spatula [Important step before Baking]

