

Choux

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300g all purpose flour

300g cake flour

500g whole milk

500g water

50g sugar

1 teaspoon salt

400g butter

900g eggs,blended

- Using an induction burner bring milk, water, sugar, butter and salt to a boil in large pot.
- Turn off the induction and add in sifted flours, incorporate the wet with the dry until ball is formed using a wooden spoon.
- Turn the heat back on and continue to cook for 1 to 2 minutes on medium heat.
- Add mixture in to 20 qt and mix with paddle for 5 minutes on speed 2.
- Slowly incorporate eggs on speed 2.
- Once all the eggs have been incorporated, scrape down the bowl and mix the choux on speed 3 for 2 minutes. Dough should be smooth with a little body, not stiff.
- Using a ring mold, measure the size of choux you want onto parchment. Place a silpat on top and pipe according to size. Make sure sheet pan is completely flat.

Choux Topping

400g Butter, cold

440g High gluten flour

440g Granulated sugar

4g Salt

- Combine all ingredients, mix on low speed using paddle of kitchen-aid.
- Mix until fully combined and emulsified.
- Sheet to 2 and freeze.
- Once frozen, cut topping using the same ring mold you traced onto parchment.
- Place topping directly on room temperature dough, making sure not to be off center or lopsided.
- Freeze choux.
- Bake at 325f for 30-35 minutes, time will depend on size.