

Chef Doug Weinstein's Pâte à Choux Recipe

TIME: Prep 20 mins, Total 1h 15m

YIELD: 3 dozen choux puffs

INGREDIENTS

- 1 1/2 cups water
- 1 stick plus 1 tablespoon unsalted butter, cut into cubes
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 200 grams all-purpose flour (about 1 1/2 cups)
- 8 large eggs

For Cream Puffs

- Sweetened whipped cream and raspberries or Chocolate Pastry Cream, for serving
- Confectioners' sugar, for dusting

INSTRUCTIONS

1. Preheat the oven to 400 F. Line 2 large baking sheets with parchment paper.
2. In a large saucepan, combine the water, butter, sugar, and salt and bring to a boil. Reduce the heat to moderate. Add the flour all at once and stir vigorously with a wooden spoon until a tight dough forms and pulls away from the side of the pan, 2 minutes. Remove the pan from the heat.
3. In a bowl, beat 7 eggs and add to the dough in four batches, stirring vigorously between additions until the eggs are completely incorporated and the pastry is smooth. The dough should be glossy and very slowly hang, stretch and fall from the spoon in thick ribbons. If necessary, beat in the remaining egg.
4. Transfer the dough to a piping bag fitted with a 1/2-inch plain tip. Pipe 1 1/2-inch mounds onto the baking sheets, leaving 1 inch between them.
5. Spray the mounds with nonstick cooking spray. Bake the choux for about 35 minutes, until browned and puffed, shifting the sheets from top to bottom and front to back halfway through. Let cool completely.
6. Using a serrated knife, slice off the tops and reserve. Fill the bottom halves with sweetened whipped cream and fresh raspberries, or Chocolate Pastry Cream. Replace the tops, dust with confectioners' sugar and serve.

Source: <https://www.foodandwine.com/recipes/cream-puffs>