

Choux Pastry (Pâte à Choux)

Prep: 10–15 minutes

A classic French choux dough that bakes into golden, crisp shells with soft, airy interiors—an elegant base for cream puffs, profiteroles, éclairs, and more.

Ingredients

- 1/2 cup (8 Tbsp; 113g) unsalted butter (cut into 8 pieces)
- 1/2 cup (120ml) water
- 1/2 cup (120ml) milk (2% or whole)
- 1/4 teaspoon salt
- 2 teaspoons granulated sugar
- 1 cup (125g) all-purpose flour (spooned and leveled)
- 4 large eggs (beaten)
- 1 egg (beaten with 1 Tablespoon milk or water (for egg wash))

Instructions

1. Watch the video in the blog post above; it will help guide you through the next few steps.
2. Make the choux pastry dough: Combine the butter, water, milk, salt, and granulated sugar together in a medium saucepan over medium heat. Stir until the butter has melted. Bring mixture to a simmer.
3. Once simmering, reduce heat to low and add the flour all at once. Stir until the flour is completely incorporated and a thick dough clumps into a ball.
4. Mash the dough ball against the bottom and sides of the pan for 1 minute to gently cook the flour.
5. Remove from heat and transfer to the bowl of a stand mixer fitted with a paddle attachment (or to a large mixing bowl if using a handheld mixer). Let cool for a few minutes before adding the eggs.
6. With the mixer running on low speed, slowly add the beaten eggs in 3–4 separate additions, mixing for 30 seconds between each. Add the final portion very slowly and stop when the dough is shiny, thick, smooth, and pipeable.
7. Use the dough immediately or cover and refrigerate for up to 3 days. If too stiff to pipe after chilling, let it warm slightly as the oven preheats.
8. For cream puff and profiterole shells: Preheat oven to 400°F (204°C). Line two baking sheets with parchment paper and lightly brush the parchment with water.
9. Transfer dough to a piping bag fitted with a Wilton 1A tip. Pipe 2-inch mounds about 3 inches apart. Smooth peaks with a water-moistened finger and lightly brush with egg wash.
10. Bake for 20 minutes then, keeping the pastries in the oven, reduce oven to 350°F ...

Tags: French, Pastry, Baking, Dessert, Cream Puffs, Profiteroles

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