

# Choux Pastry – Part 1

- 200ml water
- ½ tsp sugar
- 85g butter
- Pinch salt
- 115g plain flour
- 4 eggs
- Saucepan
- Jug
- Plastic spoon
- Teapsoon
- Fork
- Baking tray
- Bowl
- Cooling Rack



- 1. Put butter, water and sugar in the saucepan.
- 2. Melt over a low heat and increase until boiling.
- Add in the flour and beat until a paste is achieved.
- Transfer to a bowl and leave to cool for approximately 15 minutes.
- Beat in eggs, a little at a time until dropping consistency.
- Put baking tray under the tap so there are drips on the tray.
- Spoon a teaspoon mixture onto the tray and bake 200c for 20-25 minutes.
- Leave to cool.