

PUFFED PASTRY



Preparation : 20 min - **Resting :** - - **Cooking :** 15 min - **Equipment :** -

Ingredients : 4

- 3/4 cup All-purpose flour - 6 tbsp Unsalted butter - 4 Eggs - 3/4 cup Water - 1 Granulated sugar - 1 Icing bag (optional)

1. Preheat your oven to 355°F (gas mark 4).
2. Pour the water into a pan, add the diced unsalted butter and granulated sugar. Bring to the boil.
3. Remove from the heat and pour in all the flour. Mix quickly with the spatula. Return to the heat for approximately 1 minute until the dough forms a ball and no longer sticks to the sides of the pan.
4. Draw aside and place the dough in the bowl with the dough blade. Process for 1 minute, then add the eggs one by one via the feed tube. Process for a further 1 minute.
5. Lightly oil a baking tray.
6. Transfer the mixture to an icing bag with a plain nozzle (or use a teaspoon) and pipe out small mounds on the tray, making sure that they are well-spaced. Bake for 15 minutes at 355°F (gas mark 4).

Chef's tip :

Fill the puff pastries with pastry cream, chocolate cream, sweetened whipped cream, etc.

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Modified 25/08/17