

# Chouquettes Recipe

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Prep. time : 15 minutes

Cook time : 20 minutes

Ready in 35 minutes

Level : Basic

## Ingredients:

- Water 125g (4.4oz)
- Milk 125g (4.4oz)
- Salt 2g (1/2Tsp)
- Sugar 12g (1Tbsp)
- Butter 100g (3.5oz)
- All purpose flour 150g (5.3oz)
- Eggs 250g (5 medium eggs)
- 1 extra egg for egg wash
- Pearl sugar

## Directions

1. Put water, milk, butter, salt and sugar into a saucepan, and cook until it boils.
2. Remove the pan from the stove and add the flour.
3. Put everything back on the stove and cook, stirring constantly for about 2 minutes.  
Transfer the mixture into a clean bowl and leave it to cool.
4. Beat the eggs and add them gradually to the paste mixing well after each addition.  
The finished dough should be soft, smooth and creamy.
5. Pipe small balls onto a paper lined baking tray. Brush them with egg wash and sprinkle with pearl sugar.
6. Bake chouquettes at 180°C (350°F) for about 20 minutes, until golden brown.