

Choux pastry*(Recipe by baking expert Kiran Salaskar from Country Of Origin)*

Chef Kiran Salaskar pipes out the Choux pastry at his restaurant Country Of Origin. Pic/ Santosh Nagwekar

Ingredients:

100 ml water
130 gm butter (at room temperature, cubed)
125 gm plain flour (sifted)
5 eggs (at room temperature)
Vegetable oil to grease the tray



Profiteroles with milk chocolates can be made from a Choux pastry dough. Pic/ Santosh Nagwekar

Method:

- * In a saucepan, place the butter and pour in the water. Stir the mixture until it melts completely. This should take about three to four minutes.
- * Once the mixture comes to a boil, let it simmer on a low heat for about one to two minutes.
- * Remove from fire and let it cool for a minute.
- * Whisk the eggs in a separate bowl and add it to the flour mixture.
- * Beat the batter well with a wooden spoon and keep it aside.
- * Preheat the oven to 140 C.
- * Meanwhile, brush a baking tray with oil and fill up a piping bag with the flour batter.
- * With the help of a plain nozzle, line the tray with small dots or lines of the batter.
- * Brush the top of your pastry with a little whisked egg and bake it for 15 minutes.

Variations:

* Depending on how you shape the dough while piping it onto the tray, you can make several desserts. For Profiteroles (light Choux pastry balls filled with cream), pipe the dough in a swirl. For clairs (cream-filled oblong shaped pastry), pipe a straight line. Cheese lovers can add some cheese to the raw dough paste to make Gougere (a savoury Choux pastry) and pipe it as they like before baking.