

Small chou bun with the thermomix

Small chou bun with the thermomix

5 min	5 min 20 min	5 min 20 min 25 min	5 min 20 min 25 min 1/10
5 min 20 min 25 min 1/10 8	5 min 20 min 25 min 1/10 8 7	5 min 20 min 25 min 1/10 8 7 17	

5 min 20 min 25 min 1/10 8 7 17

150g of flour
70g of water
70g of milk
60g of butter
5g of powdered sugar
3 eggs
1 pinch of salt
Pearl sugar

**150g of flour
70g of water
70g of milk
60g of butter
5g of powdered sugar
3 eggs
1 pinch of salt
Pearl sugar
**

Chouquette is a light and fluffy choux pastry, low in calories, that is enjoyed during family and friends gatherings, mainly during communions, baptisms, weddings, and birthdays. They can be filled and stacked into a pyramid. To prepare them :

Preheat the oven to 200°C

Â»

Put water, milk, butter, powdered sugar, and salt in the bowl of the Thermomix and mix for 5 minutes at 70°C on speed 3.

Â»

When done, add the flour and set for 1 minute at speed 3.

Â»

Wait for 5 minutes for the mixture to cool down.

Â»

Set the Thermomix for 3 minutes at speed 5. While it's running, add the eggs one by one through the opening, approximately every 30 seconds.

Â»

Place parchment paper on a baking sheet.

Â»

Transfer the dough into a piping bag, scraping the bowl with a spatula. Pipe small mounds and sprinkle with pearl sugar.

Â»

Bake for 15 to 20 minutes in a convection oven. Monitor the baking time, as it may vary depending on your oven.

Allow them to cool down and enjoy these simple and quick-to-prepare little puffs. You'll love them. Yum ;)