

Choux Pastry

Input:

- 150ml of water
- 60g butter
- 90g sieved, plain flour
- 2 eggs

Process

1. Oven to 220oC, Gas 7
2. Lightly grease a baking tray and sprinkle with cold water.
3. Sieve flour onto plate.
4. In a medium saucepan melt chopped butter and water slowly.
5. Once melted bring to a rolling boil.
6. Remove pan from the heat and add the flour all at once.
7. Beat well with wooden spoon until the mixture leaves the sides of the pan and forms a ball.

6. Leave to cool slightly.
7. Gradually beat in the eggs to form a smooth glossy mixture.
8. Spoon the paste onto the baking trays with metal spoon leaving enough room to rise. (approx. 18 balls)
9. Bake in a pre-heated oven 220C/425F Gas mark 7 for 15-20 mins until crisp and golden.
10. Remove from the oven, slit each pastry at the bottom, cool on a wire rack.





Basic whisked sponge process



75g caster sugar

75g self raising flour

2 eggs

Oven 200oC gas 6

- Line swiss roll tin with parchment or bottom of sponge cake tins if using.
- Sieve flour onto plate.
- Whisk eggs and sugar until thick, creamy. **Do ribbon test.**
- Using a **metal spoon** gently fold in flour a little at a time using a figure 8 technique.

- Pour into tin and bake 8-10 minutes until golden and springy.
- Lift from tin, remember the tin is hot! Remove paper.
- Cut little slit in edges near the end to help it roll, maybe trim edges?
- Spread with jam.
- Remove paper as you roll it.
- Cool and decorate.