

Chouquettes



DIFFICULTY
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NUMBER OF SERVINGS
45 pieces



PREPARATION TIME
10 minutes



BAKE TIME
30 minutes

200 g Whole milk

160 g Water

15 g Fine Demerara Sugar

5 g Table salt

180 g Flour

330 g Whole eggs

Demerara XL for decoration

PREPARATION

- Boil together the milk and water with the **Fine Demerara Sugar** and salt.
- Dry up the dough with the flour and whole eggs.
- Pipe the choux. Sprinkle with **Demerara XL Sugar**.
- Bake at 180°C for 30 minutes.

