

# GREGORY DOYEN S CHOUX DOUGH

## The Recipe

<https://www.cuisinedaubery.com/recipe/choux-dough/>

A French Choux Dough that works for all types of recipes

Chef: Gregory Doyen

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Choux Dough,

## Ingredients

**For 45 puffs, 1.77" (or 1 49/64" or 4.5 cm) in diameter 412 g (1 lbs 15 oz ) (Actual Weight)**

1/3 Cup Milk (80 grams)

1/3 Cup Water (80 grams)

1/3 Cup Butter (80 grams)

1/2 teaspoon Sugar (3 grams)

1/2 teaspoon Salt (3 grams)

1/2 Cup Flour (85 grams)

1/3 Cup Eggs (140 grams)

**For 90 puffs, 1.77" (or 1 49/64" or 4.5 cm) in diameter 824 g (1 lbs 13 oz ) (Actual Weight)**

3/4 Cup Milk (160 grams)

2/3 Cup Water (160 grams)

2/3 Cup Butter (160 grams)

1 teaspoon Sugar (6 grams)

1 teaspoon Salt (6 grams)

1 1/4 Cup Flour (170 grams)

2/3 Cup Eggs (280 grams)

**For 30 puffs, 1.77" (or 1 49/64" or 4.5 cm) in diameter 275 g ( 10 oz ) (Actual Weight)**

4 Tablespoons Milk (53.3 grams)

4 Tablespoons Water (53.3 grams)

4 Tablespoons Butter (53.3 grams)

1/2 teaspoon Sugar (2 grams)

1/2 teaspoon Salt (2 grams)

1/2 Cup Flour (56.6 grams)

4 Tablespoons Eggs (93.3 grams)

## GREGORY DOYEN S CHOUX DOUGH

**For 20 puffs, 1.77" (or 1 49/64" or 4.5 cm) in diameter 183 g ( 7 oz ) (Actual Weight)**

3 Tablespoons Milk (35.5 grams)

3 Tablespoons Water (35.5 grams)

3 Tablespoons Butter (35.5 grams)

1/2 teaspoon Sugar (1.3 grams)

1/2 teaspoon Salt (1.3 grams)

1/4 Cup Flour (37.7 grams)

2 Tablespoons Eggs (62.2 grams)

### Steps

1. In a saucepan, pour in the Milk (1/3 Cup or 80 g), the Water (1/3 Cup or 80 g), the Sugar (1/2 teaspoon or 3 g), the Butter (1/3 Cup or 80 g) and the Salt (1/2 teaspoon or 3 g)
2. Cook on medium heat until the liquid starts to boil
3. For better results, sift the Flour
4. Off the heat, add in the Flour (1/2 Cup or 85 g)
5. Remove from the heat and mix with a spatula, until the Flour has absorbed all the liquid and "forms a ball"
6. Then, Gregory Doyen recommends to wait 5 minutes for the mass to cool down slightly
7. If we don't wait, the hot dough could cook the Eggs !
8. Beat the Eggs (1/3 Cup or 140 g) in a mixing bowl
9. Pour in 1/3 of the Eggs, and stir vigorously. After a while, the eggs are absorbed
10. Repeat this twice, with 1/3 of the eggs each time
11. I showed you how to do this manually, but you may also use with the stand mixer (like a Kitchen Aid appliance), using the 'paddle'
12. You are done ! The choux dough can now be used, piped as éclairs, doughs, etc...