



molino  
**PAOLO MARIANI**®

## PASTA CHOUX GLUTEN FREE

INGREDIENTS	QUANTITY (g)	% OF TOTAL MIX
FRESH PASTA/PASTRY MIX	180	100%
WATER	150	90%
BUTTER	100	5%
FINE SALT	3	3%
WHOLE EGGS	470	2.7%



### YIELD

Total dough: approx. 900 g

Ø 4 cm cream puffs: 40–45 pieces

10 cm éclairs: 20–25 pieces

Ø 7–8 cm zeppole: 20 pieces

### METHOD

#### 1. Boiling.

In a saucepan, bring the water, butter and salt to a boil. Remove from the heat as soon as the butter has completely melted.

#### 2. Adding the mix.

Add the sifted mix all at once. Stir vigorously with a spatula or a stiff whisk until a compact dough forms.

#### 3. Drying over heat.

Return to medium-low heat and dry the dough for about 2 minutes, until a thin film forms on the bottom of the saucepan and the dough pulls away from the sides.

#### 4. Transfer and cooling.

Transfer the dough to the bowl of a stand mixer fitted with the paddle attachment (or into a bowl if mixing by hand). Let cool for 5–6 minutes.

#### 5. Adding the eggs.

Gradually add the whole eggs in 4–5 additions, allowing each addition to be fully absorbed before adding the next. The final mixture should be smooth, glossy and elastic, forming a “beak” on the spatula.

#### 6. Shaping

Transfer to a piping bag and pipe onto a micro-perforated baking mat or parchment paper:

- Cream puffs: Ø 3–4 cm
- Éclairs: 8–10 cm
- Zeppole: Ø 7–8 cm, using a star tip



molino  
**PAOLO MARIANI**<sup>®</sup>

#### **BAKING**

Conventional oven: 200°C for 10 minutes, then reduce to 180°C for 15–20 minutes.

Fan-assisted oven: 190°C for 15 minutes, then reduce to 170°C for 10 minutes.

**Important:** Keep the steam vent closed during the first 10 minutes. Do not open the oven during the first 20 minutes to prevent collapse. Open the vent or the oven door at the end of baking to allow drying.

#### **STORAGE**

Raw dough: use immediately (storage not recommended).

Baked product:

- 1 day at room temperature, well dried
- 3 days refrigerated; reheat at 150°C for 5 minutes

Freezer-safe once baked: Up to 30 days (reheat directly in the oven).