



Watch video for preparation

Preheat oven to 400 degrees (Adjust for elevation and barometric pressure)

1/2 pound Un-Salted Butter

1/2 tsp salt

2 Cups Water

2 Cups Hi Gluten Flour (Bread Flour, preferably unbleached, unbromated)

8 eggs

16in or larger Pastry bag with either star tip or round tip (#9) and Round (#9)

Wooden Spoon

Half baking sheet size 18 x 13

Parchment Paper 18 x 13

In a 4 qt professional pan bring butter and salt to a boil on high heat using wooden spoon stirring to prevent burning.

When butter is completely melted add water.

Bring to a boil, then add flour. Stir vigorously for 45 seconds.

Place mixture in 5 qt mixer bowl. With paddle attachment run on low until mixture is cool enough too place your hand on the underside of the bowl without burn. (Careful not to hold hand on bowl to soon for exposed time, you will get burned!) When temp of bottom of bowl is about 115 degrees add eggs one at a time until mixed in.

When eggs are incorporated into mixture run mixer on medium until the mixture breaks down then comes back together. (refer to video).

Place mixture in pastry bag with appropriate tip, pipe on parchment paper, then place into preheated oven. about 20 minutes then rotate and start to check after another 15 minutes until done. Remove from oven, poke hole (1/2in to 3/8in, round side of wooden spoon if the proper size) let steam escape. (Careful not to burn yourself, use a bakers glove). Let set to cool, approximately 45 minutes room temp.