

SkillsUSA Baking and Pastry Arts 2024

Formula Worksheet #3



Pâte à Choux

Yield: 1786 g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input checked="" type="checkbox"/>
1	Water		10.40	100		295	
2	Milk		10.40	100		295	
3	Sugar, Granulated		0.28	3		8	
4	Salt		0.28	3		8	
5	Butter		10.40	100		295	
6	Flour, All Purpose		10.40	100		295	
7	Eggs, Whole	1	4.81	200		590	
8	Almonds, Sliced		≈4			≈113	
9	Crème Pâtissière (AN)						
Total Formula Weight		3	15.00	606		1786	

Method:

1	Mise en Place: Gather ingredients and equipment.
	Scale: Scale all ingredients.
2	Combine the water, milk, sugar, salt and butter in a sauce pot and bring to a boil.
3	Add the flour and cook for several minutes or until the mixture appears drier and begins to stick to the bottom of the pot.
4	Remove from the heat and place in a mixing bowl with a paddle. **This dough (panade) may also be mixed by hand using a rubber spatula in a stainless steel mixing bowl.
5	Mix the panade until slightly cooled, making sure the mixture is still warm. Slowly add eggs in stages while mixing. Scrape bowl between each addition. Keep mixing until desire consistency is reached.

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| 6 | You will prepare two (2) items.
Twelve (12) Éclairs and Twelve (12) Paris-Brest |
| 7 | Éclair (one (1) sheet pan)
Draw twelve (12) 100mm (4") lines on a sheet of parchment paper. Flip parchment and place on sheet pan. Write your contestant number on corner of parchment.

Using a #824 to #827-star tip, fill the bag with éclair paste and pipe 4" (100mm) long and 1" (25mm) wide éclair (in raw state). |
| 8 | Paris-Brest (one (1) sheet pan)
Draw twelve (12) 3" (75mm) circles on a parchment. Flip parchment and place on sheet pan. Write your contestant number on corner of parchment.

Using a #824 to #827-star tip, fill the bag with éclair paste and pipe 3" (75mm) circles on outer edge diameter (in raw state) on top of the drawn circle. Spray lightly the top of the rings with water and sprinkle with sliced almonds. |
| 9 | Bake at 400° to 425°F (200° to 220°C) in deck oven for approximately 20 minutes.
Rotate the pan and continue to bake until eclairs and Paris-Brest are dried out. |
| 10 | Display twelve (12) eclairs (two (2) filled with no garnish and ten (10) unfilled)
The two (2) eclairs should be filled with some of your Crème Pâtissérie
Display twelve (12) Paris-Brest (two (2) filled with no garnish and ten (10) unfilled)
The two (2) Paris-Brest should be filled with some of your Crème Pâtissérie |




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Yield: 1340 g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
  	*Bowl Scraper/Card Scraper	
	*Bowl Stainless (for hand mixing)	
	*French Pastry Tip (Ateco 867)	
	*Ingredient Containers for Scaling	
	*Knife, Serrated	
	*Oven Mitts/Pads	
	*Pastry Bag	
	*Sauce Pan/Pot	
	*Scale	
	*Spatula, Rubber Heat Proof	
	Deck Oven	
	Mixer 20qt	
	Mixing Bowl 20qt	
	Mixing Paddle 20qt	
Pan Liner(s)/Parchment Paper		
Sheet Pan(s)		

