

Craquelin dough |

Recipe for 12 Tapas



Description

The secret to making better and good looking choux.

Note

Gives an even finish to your choux pastry creations.

Ingredients

Biscuit

- 100 Gr Butter
- 125 Gr Sugar
- 125 Gr Flour

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **425 F°**

Biscuit

In the mixer with a leaf, mix the butter and the sugar, then the flour.

Mix until a smooth mix. Pour on a baking tray with a cooking paper to have a 2mm layer.

Cool down in the fridge for 1 hour.

With a little round mold, cut round the same size than the big choux.

Put one disc on top of each choux before cooking them.

Bon appétit!