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Pastry and Bakery



TOPIC 6

PUFF PASTRY DOUGH AND CHOUX PASTE



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LEARNING OUTCOMES

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1. Explain the characteristics of puff pastry dough and key ingredients
2. Describe the steps in mixing and rolling puff pastry dough
3. Explain the characteristics and variations of Choux paste
4. Describe the method of preparation, piping and baking of Choux paste
5. Explain certain faults in pastry making



LEARNING OUTLINES

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1. Characteristics of puff pastry dough and key ingredients which are flour, fats, liquid, eggs, salt and sugar

2. Steps in mixing involves mixing vegetable fat and butter to form a base dough. Next, lamination process, folding and rolling puff pastry dough

3. Texture of choux paste, method of preparation and baking is discussed and its variation is introduced such as cream puffs, eclairs, swan and profiteroles

4. Common faults in pastry making which mostly relates to improper use of ingredients and techniques



1 CHARACTERISTICS OF PUFF PASTRY

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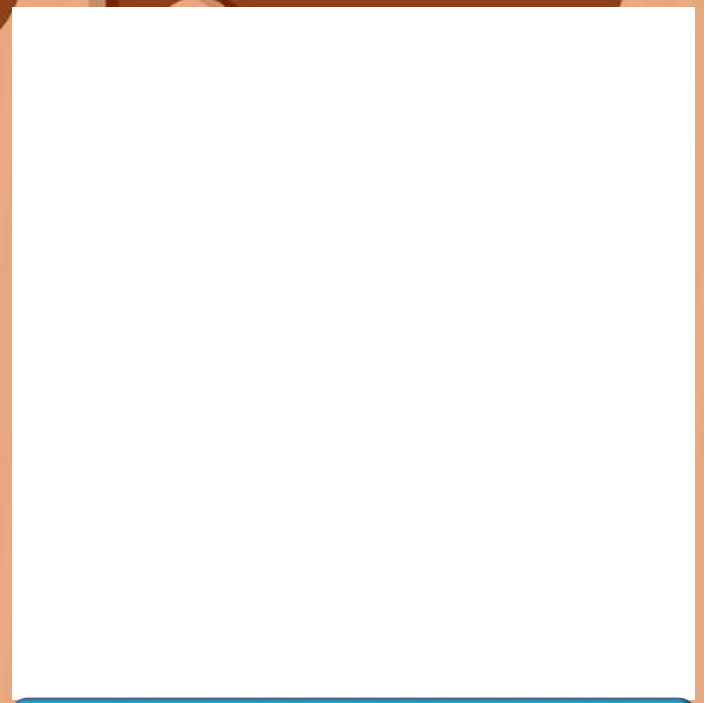
PASTRY AND BAKERY

KEY INGREDIENTS

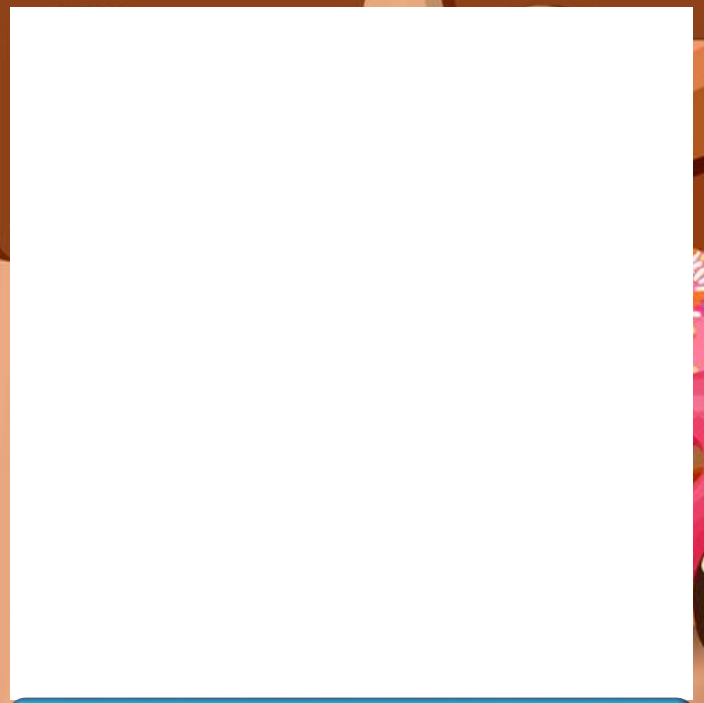
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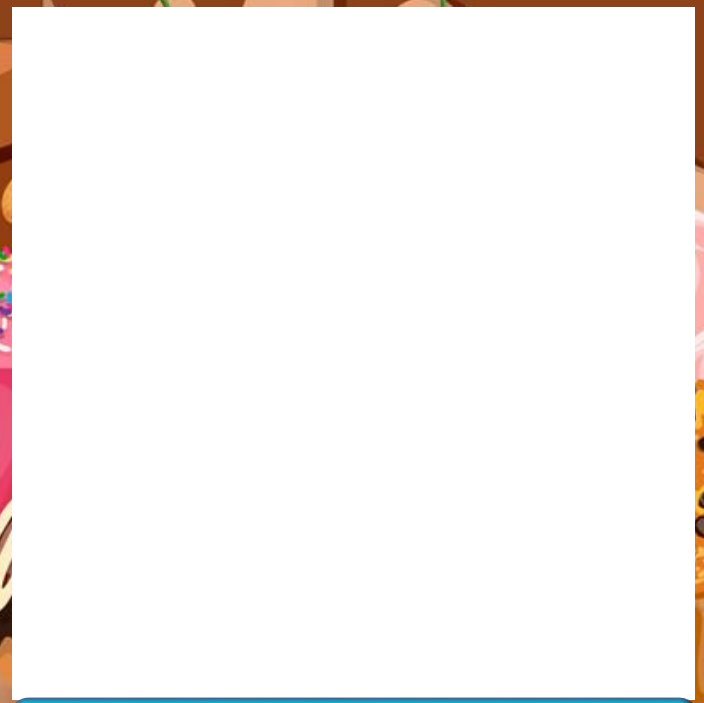
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FLOUR



FAT



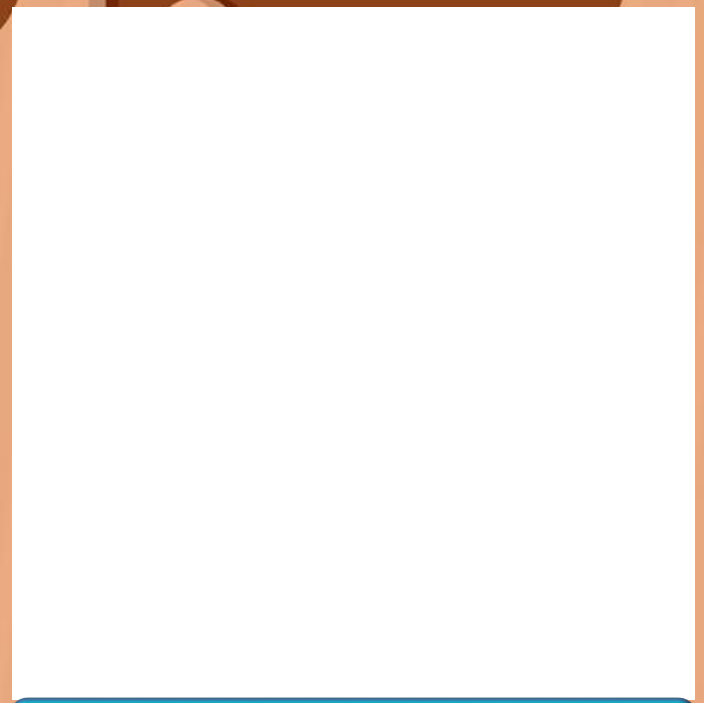
LIQUID

KEY INGREDIENTS

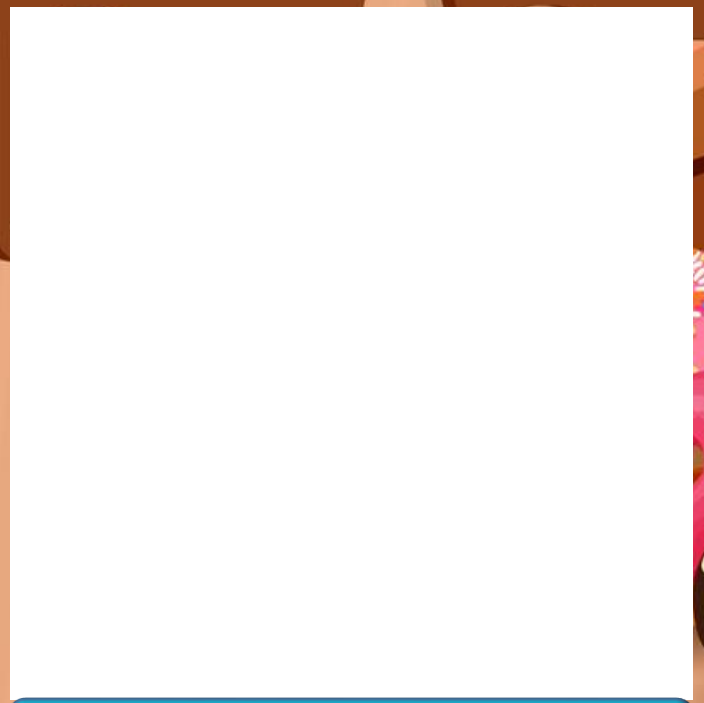
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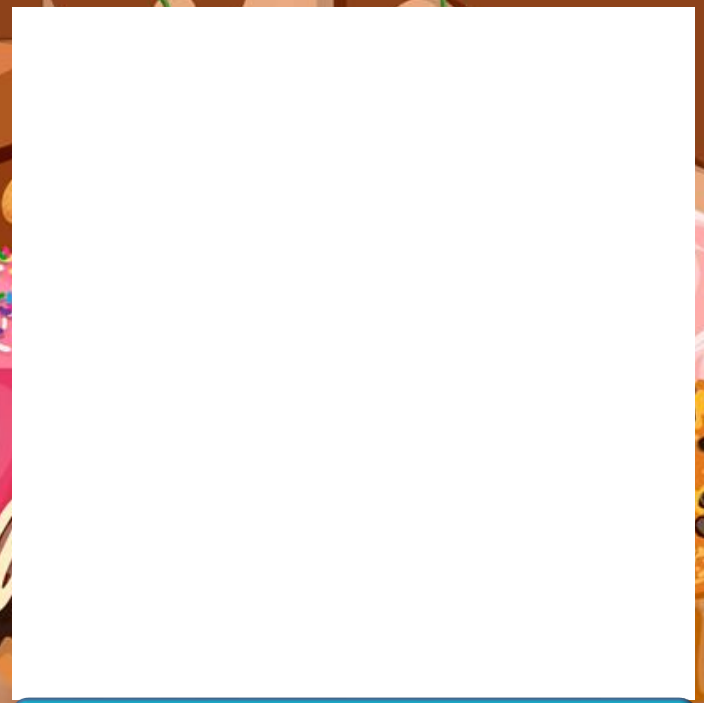
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EGGWASH



SALT



SUGAR

2 MIXING

BUTTER BLOCK

Preparing Butter block using hydrogenated shortening:

1. Easily molded or shaped
2. Higher melting point than butter
3. Do not get as hard when refrigerated

BASE DOUGH



Cold butter is cut into the flour using fork until it resembles breadcrumbs



- Chilled water is sprinkled evenly to develop some gluten



- mixture is lightly combined until it forms a ball
- Refrigerate before use

ROLLING

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BASE DOUGH

ROLLING PIN

MARBLE SLAB

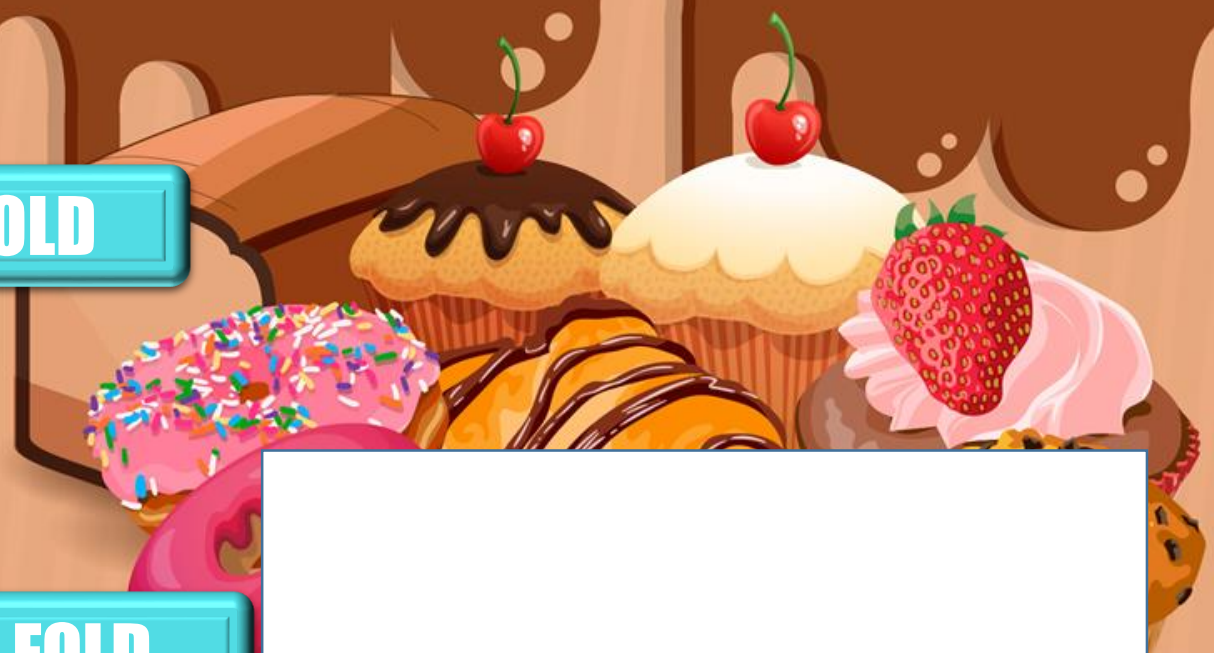
TYPES OF FOLDING

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THREE FOLD



BOOK FOLD

STEPS IN ROLLING

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VIDEO OF ROLLING OUT BASE DOUGH



STEPS IN FOLDING

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VIDEO OF LAMINATING AND FOLDING PUFF PASTRY DOUGH



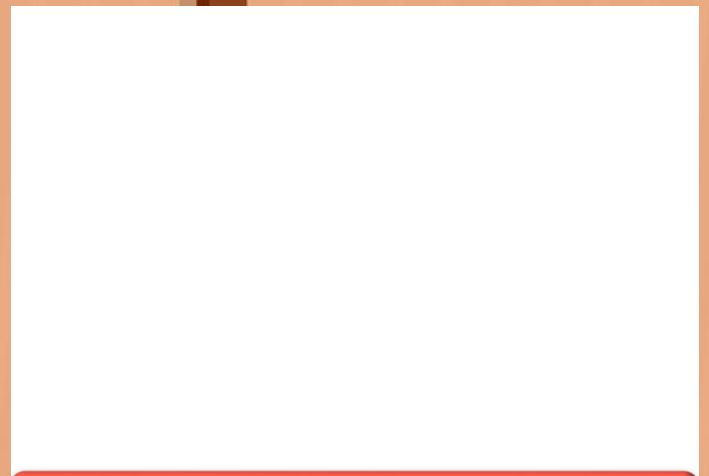
3 CHOUX PASTE

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CHARACTERISTICS OF CHOUX PASTE



CHOUX PASTE



PIPING THE PASTE



CREAM PUFFS BAKING

METHOD OF PREPARATION

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VIDEO OF PREPARING CHOUX PASTE



VARIOUS PIPING TECHNIQUES

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VIDEO OF PIPING CREAM PUFF, ÉCLAIR & SWAN



4 BAKING PROCESS

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VIDEO OF RAISING CREAM PUFF



CONCLUSION

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- Specific characteristics for puff pastry dough and choux paste
- Key ingredients
- Methods of preparation
- Variations

