

Eggless Choux Pastry • Éclairs & Buns

Enriched Whey Formulation for Crisp, Hollow Shells

Bake Temp: 190°C

Bake Time: ~20 mins

Yield: 6–8 Éclairs / Buns

INGREDIENTS

Butter	60 g
Water (for pan)	120 g
Sugar	1 tsp
Vanilla Essence	few drops / 1/2 tsp
Maida (Flour)	70 g
Salt	1/8 tsp
Baking Powder	1/2 tsp
Whey Protein Powder	10 g
Water (for whey slurry)	20 g

Master Tip: The hydrated whey slurry replaces egg protein, providing structural elasticity and allowing the pastry to rise hollow without collapsing.

PROCEDURE

- 1 Mix 10 g whey protein powder with 20 g water to make a smooth slurry and keep aside.
- 2 In a thick-bottom pan, add 120 g water and 60 g butter. Bring to a boil till all butter melts. Add sugar to it and boil for 30–40 seconds. Add vanilla essence and stir.
- 3 Sieve together maida (flour), salt, and baking powder.
- 4 Add this dry mixture to the boiled butter mix and mix thoroughly.
- 5 Cook the dough over low flame for 30–40 seconds until it pulls away from the sides into a cohesive mass.
- 6 Let the dough cool for 15 minutes.
- 7 Now add the prepared whey powder mix to the dough and mix it with the help of a beater until well incorporated.
- 8 The mixture will come together into a smooth paste. Transfer it into a piping bag.
- 9 Pipe éclairs or choux buns as demonstrated in the class (live session / video) onto a lined baking sheet.
- 10 Bake in a preheated oven at 190°C for 20 minutes until puffed and golden brown.
- 11 **Crucial:** Do not open the oven door during baking to prevent shells from collapsing.
- 12 Let the shells cool completely on a wire rack before piping the filling.

PREHEAT & BAKE
190°C

BAKING DURATION
20 Minutes

FINISH STYLE
Éclair or Bun

KUNAFA ÉCLAIR ASSEMBLY GUIDE

- **Kunafa Crust:** Toast shredded kataifi pastry in butter until golden. Brush shell sides lightly with syrup or honey and roll in the crispy kataifi.
- **Filling:** Pipe pistachio diplomat cream or whipped ganache into the cooled shells through small base holes.
- **Topping:** Dip the crown in melted chocolate and garnish with toasted kunafa strands and pistachios.