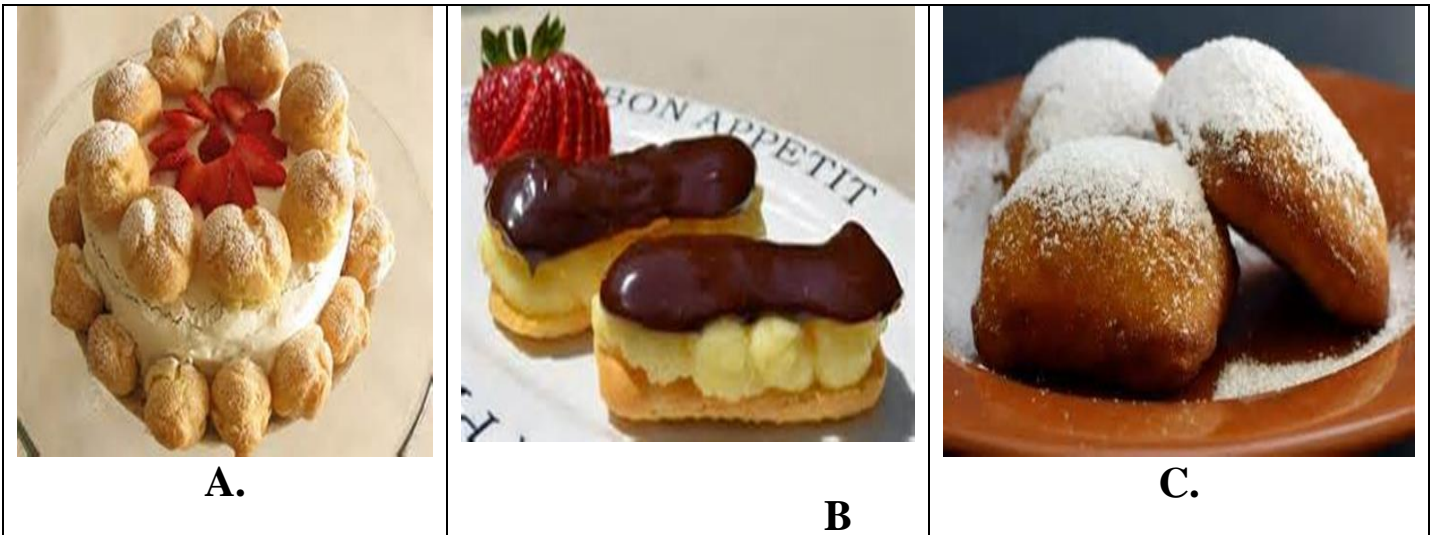


CHOUX PASTRY TEST 1

- 1.1 Identify the following products made from Choux pastry.
- 1.2 Give a brief description of each product. Include the following in your analysis: Shape, cooking method and filling.



2. Discuss the reason for using the following ingredients when making Choux pastry
 - 2.1 Butter
 - 2.2 Water
 - 2.3 Flour
3. Explain why the oven needs to be at a high temperature and then reduced after 10 minutes.
4. What is the raising agent in Choux pastry making?
5. Why is it essential to add the eggs one at a time?
6. Explain what has gone wrong with a choux pastry when the following things occur:
 - 6.1 Product not aerated
 - 6.2 Greasy and heavy end product
 - 6.3 Product not raised enough and spread sideways