



## MASTERMIX CHOUX PASTE CONCENTRATE

### USAGE

For the easy preparation of choux paste.

### INGREDIENTS

Maize Starch, Vegetable Oil, Emulsifier (471, 322-Soy), Whey Powder, Salt, Raising Agent (450)

### PACKAGING

Code	Size	Type	Palletisation
3289-61	20kg	Plastic Lined Carton	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	1,220.00
Energy (kj)	5,100.00
Protein (g)	1.20
Fat (g)	46.90
Saturated (g)	25.50
Carbohydrate (g)	4.20
Sugars (g)	2.40
Dietary Fibre (g)	0.10
Sodium (mg)	390.00

## METHOD

Group 1	
Ingredient	KG
Mastermix Choux Paste Concentrate	0.200
Eggs	0.200
Cold Water	0.200
<b>Total Weight:</b> 0.600	

## DESCRIPTION

1. Place all ingredients in a bowl in the above order. 2. Using a whisk, mix for 1 minute at a slow speed. 3. Then 5 minutes on high speed. 4. Pipe shapes in a normal manner as desired. 5. Bake at 230°C for 20 minutes with steam vents shut, then a further 5 minutes with vents open.

## ADDITIONAL INFORMATION

Recipe percentages are on total batter/mix weight (100%).



### STORAGE

Cool, Dry & Dark Conditions,  
For Best Results Store  
Between 18° -22° C



### SHELF LIFE

6 Months (180) days



### TYPE

Paste



### ALLERGENS

Milk, Soy



### CATEGORY

Desserts & Patisserie, Dessert Premixes



### INGREDIENT FEATURES

Vegetarian



### FINISHED PRODUCT

Choux, Cream Puffs, Dessert