

# CHOUX PASTE

## INGREDIENTS

### Group 1

Ingredient	KG	%
MASTERMIX CHOUX PASTE CONCENTRATE	1.000	33.30
Eggs	1.000	33.30
Cold Water	1.000	33.30
Total Weight:		3.000

## METHOD

Place all ingredients in bowl in order indicated. Using a whisk mix for 1 minute on slow speed Then 5 minutes on high speed Pipe shapes in normal manner Bake at 230°C for 20 minutes with steam vents shut then a further 5 minutes with the vents open. Total baking time 25 minutes.



## CATEGORY

Choux Pastries, Desserts &  
Patisserie