



Desserts and Patisserie - Eclair Products

Recipe No:
R703 - R703a

CHOUX PASTE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	MASTERMIX CHOUX PASTE CONCENTRATE	1.000	33.3%
	Eggs	1.000	33.3%
	Cold Water	1.000	33.3%
Total Weight		3.000	

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

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