

Product Specification

Tuesday, 28 January 2020

Product Name: CHOUX PASTE MIX

Product Code: 329100

Information: CHOUX PASTE MIX has been developed to replace the traditional time consuming method of producing choux pastries and minimise the resultant losses associated with this product.

This quick and easy to prepare mix, needs only the addition of water and egg to produce a consistent, tolerant and smooth choux batter, which is easy to handle and pipe into controlled and regular shapes.

CHOUX PASTE MIX is suitable for both hand piping where small batches only are required and modern mechanised methods of production, where it will easily meet the demand of automated machinery. In each case the batter can be left unbaked both before and after depositing without loss of quality.

The baked product has excellent volume, uniform shape and a delicious flavour.

NOTES

If freshly defrosted egg is used, the water temperature should be increased to approximately 80oC (175oF) but no more.

CHOUX PASTE MIX is ideal for the crosses on Hot Cross Buns.

KGS

0.600 CHOUX PASTE MIX

0.800 Egg

0.600 Water 60 – 70oC (140 – 160oF)

METHOD

Using beater mix the water and CHOUX PASTE MIX on slow speed.

Slowly add the egg, once blended scrape down.

Beat on top speed for 5 to 6 minutes until smooth batter is obtained.

Pipe into desired shapes.

Bake: For approximately 20 to 25 minutes at 225oC (440oF)

For further recipes and full product specification please email technical@bakels.com