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# **APITO ECLAIR MIX**

## **OVERVIEW**

Apito Eclair Mix is ideal for eclairs and choux buns which are consistent time after time.

Apito Eclair Mix is suitable for all types of depositors and for hand piping through Savoy bags producing uniform shapes with good definition, volume and a dry fine membrane ideal for filling.

Apito Eclair Mix is a cost effective choux paste mix requiring the addition of only eggs and water with the added advantage of using cold water.

15 kg Multi-wall paper bag.

#### USAGE

Apito Eclair Mix is a cost effective choux paste mix requiring the addition of only eggs and water with the added advantage of using cold water.

#### **INGREDIENTS**

Wheat Starch, Vegetable Oil and Fat, Maize Starch, Glucose Syrup, Wheat Flour, Modified Starch, Raising Agents (E450, E500), Milk Protein, Salt



#### PACKAGING

Code	Size	Туре	Palletisation
32972	15 KG	Bag	40

### **NUTRITIONAL INFORMATION**

Туре	Value
Energy (Kcal)	502.00
Fat (g)	27.70
Saturates	13.80
Monounsaturates	10.70
Polyunsaturates	2.70
Carbohydrate (of which)	60.90
Sugar	1.70
Starch (g)	59.10
Fibre (g)	1.30
Protein (g)	1.80
Salt (g)	2.20

#### METHOD

	Total Weight: 1.000
Eggs (Fresh)	0.400
Water (20-25C)	0.300
Eclair Mix	0.300
Ingredient	KG
Group 1	

#### DESCRIPTION

Approximate Mixing Time: Speed 01: Mix all the ingredients together. Speed 02: 5 - 7 minutes on 2nd speed. Process: Baking Temperature : 230C Retain moisture in oven for first 5 to 10 minutes of baking. Additional steam can be used during this period if a rack oven is used. Baking Time: 25 minutes. If a hot air oven is used : Start at 260C and put the oven temperature directly back to 230C (air circulation turned off and with added steam). After approximately 7 minutes, turn the air circulation on and let the steam out as soon as the sides are cracking. Baking time approx. 20 minutes.

