



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



FINISHED PRODUCT

Choux

CHOUX SHELL (INCL. OIL)

INGREDIENTS

Group 1

Ingredient	KG
Choux Paste Mix	7.500
Egg	9.000
Water (60-70oC/140-160oF)	9.000
Vegetable oil	0.400
Total Weight:	25.900

METHOD

Choux Paste

1. Using a beater, mix the water and Choux Paste Mix on slow speed.
2. Slowly add the egg and oil combined.
3. Once blended, scrape down.
4. Beat on top speed for 5-6 minutes, until a smooth batter is achieved.
5. Bake at 225°C (440°F) for approximately 20-25 minutes.