



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



FINISHED PRODUCT

Choux

CHOUX PASTE

INGREDIENTS

Group 1

| Ingredient | KG |
|--------------------------------|--------------|
| Choux Paste Mix | 0.400 |
| Cold water | 0.500 |
| Warm water (60-70oC/140-160oF) | 0.400 |
| Total Weight: | 1.300 |

METHOD

Choux Paste

1. Using a beater, mix the warm water and Choux Paste Mix on slow speed until a clear smooth batter is obtained.
2. Add the cold water to the batter, until the desired consistency for piping is obtained.