



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



FINISHED PRODUCT

Choux, Dessert, Sweet Good

PROFITEROLES

INGREDIENTS

Group 1

Ingredient	KG
Choux Paste Mix	7.500
Egg	9.000
Vegetable oil	9.000
	0.400
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True Caramel - Millionaires Caramel	0.500
Total Weight:	26.400

METHOD

Profiteroles

1. Using a beater, mix the water and Choux Paste Mix on slow speed for 1 minute.
2. Slowly add the egg and oil combined.
3. Scrape down.
4. Mix on top speed for 5-6 minutes, until smooth batter is obtained.
5. Pipe into eclair shape onto silicone lined tray.
6. Bake for approximately 20-25 minutes at 225°C (440°F).
7. Then dry out in oven with door open.
8. Fill profiteroles with creme patisserie, then heat True Caramel - Millionaires Caramel until fluid (50°C/122°F) and dip the top of the profiteroles to coat. Stick to a cake board with some caramel.

9. Then repeat, stacking to a pyramid shape.