



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Patisserie



## FINISHED PRODUCT

Choux

# PROFITEROLE SHELLS RECIPE

## INGREDIENTS

### Group 1

Ingredient

Choux Paste Mix

Egg

Water (60-70°C)

KG

0.600

0.800

0.600

**Total Weight:** 2.000

## METHOD

1. Using a beater, mix the water and Choux Paste Mix on low speed.
2. Slowly add the egg.
3. Once blended, scrape down.
4. Beat for 5-6 minutes on high speed, until a smooth batter is achieved.
5. Bake at 225°C for 20-25 minutes.