



**DISPLAY CONDITIONS**

Chilled



**CATEGORY**

Patisserie



**FINISHED PRODUCT**

Choux

## PROFITEROLE SHELLS RECIPE

### INGREDIENTS

#### Group 1

Ingredient	KG
<b>Choux Paste Mix</b>	0.600
Egg	0.800
Water (60-70°C)	0.600
<b>Total Weight:</b>	<b>2.000</b>

### 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.