







Chilled



CATEGORY

Patisserie



Choux

PROFITEROLE SHELLS RECIPE (WITH OIL)

INGREDIENTS

Group 1

Ingredient
Choux Pasto M

Choux Paste Mix

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Water (60-70°C)

Vegetable oil

7.500 9.000

9.000 0.400

Total Weight: 25.900

METHOD

- 1. Using a beater, mix the water and **Bakels Choux Paste Mix** on low speed.
- 2. Slowly add the egg and oil combined.
- 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 20-25 minutes.