



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



FINISHED PRODUCT

Choux

PROFITEROLE SHELLS RECIPE (WITH OIL)

INGREDIENTS

Group 1

Ingredient	KG
<u>Choux Paste Mix</u>	7.500
Egg	9.000
Water (60-70°C)	9.000
Vegetable oil	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.