



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



FINISHED PRODUCT

Choux, Dessert, Sweet Good

PROFITEROLES

INGREDIENTS

Group : Profiteroles

Ingredient	KG
Choux Paste Mix	7.500
Water	7.500
Egg	9.000
Vegetable oil	0.400
Total Weight:	24.400

Group : Finishing

Ingredient	KG
Millionaires Caramel	0.500
Total Weight:	0.500

METHOD

Profiteroles

1. Add the [Bakels Choux Paste Mix](#) and water to a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Slowly add the egg and oil combined.
4. Scrape down.
5. Mix for 5-6 minutes on high speed, until smooth batter is obtained.
6. Pipe into eclair shape onto silicone lined tray.

7. Bake at 225°C for 20-25 minutes .
8. Then dry out in oven with door open.

Finishing

1. Fill profiteroles with fresh cream.
2. Heat the [Millionaires Caramel](#) until fluid (50°C) and dip the top of the profiteroles to coat.
3. Stick to a cake board with some caramel.
4. Then repeat, stacking to a pyramid shape.