



Icings & Filling - Fillings

Recipe No:

R3289 - R3289002/2011

CHOUX PASTE

USING MASTERMIX CHOUX PASTE CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	MASTERMIX CHOUX PASTE CONCENTRATE	0.500
	Eggs	0.500
	Water	0.500
Total Weight		1.500

Method:

1. Place all ingredients in mixing bowl, using a whisk, mix on low speed for 1 minute, followed by high speed for further 7 minutes.
2. Pipe rosette approximate 35 g each onto a lightly greased tray, set aside.
3. Make up Short Pastry.
4. Rest dough in the chiller for 20 minutes.
5. Roll dough in between plastic sheet to about 3 mm in thickness.
6. Using a 3 inch ring cutter, cut out dough and place over the choux pastry.
7. Bake at 200°C for approximate 25 minutes.
8. When cool, fill with Blueberry Custard Filling or Creamy Cheese Filling.