

Recipe No:**R3289 - R3289003/2011****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
	APITO BISCUIT MIX	0.250
	BAKELS MARGARINE P	0.150

Total Weight	1.900
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- Method:**
1. Place all ingredients in mixing bowl, using a whisk, mix on low speed for 1 minute.
 2. Followed by high speed for further 7 minutes.
 3. Blend Bakels Margarine P until soften and add Apito Biscuit Mix.
 4. Blend together on low speed until well mix.
 5. Pipe rosette approximate 35 g each onto a lightly greased tray, set aside.
 6. Make up Short Pastry.
 7. Rest dough in the chiller for 20 minutes.
 8. Roll dough in between plastic sheet to about 3 mm in thickness.
 9. Using a 3 inch ring cutter, cut out dough and place over the choux pastry.
 10. Bake at 200°C for approximate 25 minutes.
 11. When cool, fill with Blueberry Custard Filling or Creamy Cheese Filling.