



## PETTINA CHOUX PASTE MIX

### OVERVIEW

A premix for the speedy production of choux cream puffs and eclairs. Gives good volume and stability, and handles easily. For use with fresh or pasteurised eggs.

### INGREDIENTS

Wheat starch, Maize Starch, Vegetable Oil (antioxidant (307)), Wheat Flour, Vegetable Fat, Salt, Emulsifiers (435, 471, 481), Raising agents (450, 500), Preservative (202), Vegetable gum (412)

### PACKAGING

| Code   | Size  | Type | Palletisation |
|--------|-------|------|---------------|
| 329001 | 15 KG | Bag  |               |

## NUTRITIONAL INFORMATION

| Type                  | Value    |
|-----------------------|----------|
| Energy (kJ)           | 1,970.00 |
| Protein (g)           | 0.90     |
| Fat- Total g          | 22.60    |
| Fat - Saturated g     | 5.50     |
| Carbohydrate (g)      | 65.50    |
| Carbohydrate-Sugars g | 0.20     |
| Dietary Fibre g       | 0.20     |
| Sodium mg             | 697.00   |

## METHOD

|                            |       |
|----------------------------|-------|
| Group 1                    |       |
| Ingredient                 | KG    |
| Egg pulp                   | 2.000 |
| Water (Variable)           | 1.500 |
| Pettina Choux Paste        | 2.000 |
| <b>Total Weight: 5.500</b> |       |

## DESCRIPTION

CREAM PUFFS AND ECLAIRS Method: 1. Place ingredients in mixing bowl in above order. 2. Beat on medium speed for 1 minute. 3. Scrape Down 4. Beat for 8 minutes on top speed. 5. Baking temperature 220c depending on oven and colour required. Notes: If fresh eggs are used, reduce the egg content of the above recipe by 250 grams.

## ADDITIONAL INFORMATION

Product Information:

Add only eggs and water.

Easy to handle and pipe.

Gives good volume and even shape.

Produces smooth, stable and tolerant batter.

Can be used with pasteurised egg pulp.

Can be left unbaked for some time.



### STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



### SHELF LIFE

182 days



### TYPE

Bag



### ALLERGENS

Contains: wheat, gluten, May be present due to shared equipment: egg, milk, soy and sulphites.



### CATEGORY

Various Pastry Cooking Products



### FINISHED PRODUCT

Cream Puffs and Eclairs