



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



OCCASION

Easter



FINISHED PRODUCT

Choux

EASTER BUN CROSSES (USING PETTINA CHOUX PASTE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Pettina Choux Paste	1.000
Water	2.000
Total Weight:	3.000

Group 2

Ingredient	KG
Water (Variable)	0.350
Total Weight:	0.350

Yield: This mixture will remain workable for many hours. It will not block the piping tube and is sufficient for about 100 dozen buns.

METHOD

1. Place water in bowl.
2. Add PETTINA CHOUX PASTE MIX whilst mixing on low speed.
3. When thoroughly blended, scrape down.
4. Beat 3?4 minutes until smooth.
5. Add Group 2 slowly.
6. se this group to adjust the mixture to a smooth piping consistency.