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10000103 - Choutex - TIS

Product Name: Choutex

Ref Number: 10000103

Pack Size: 12.5kg Bag

Product Information: A powder premix containing egg for the production of top quality choux pastry goods, requiring only the addition of water to make éclair, choux buns, French doughnuts and profiteroles.

For recipe ideas visit www.macphie.com

Recipe: Standard Recipe Kg

1.000kg Choutex
1.650kg Cold Water

Method:

1. Place choutex in a bowl fitted with a paddle, add all the cold water and beat on slow speed for 2 minutes, scrape down.
2. Beat for a further 6-7 minutes on middle speed until a pipeable consistency is obtained.
3. Pipe as desired onto a lightly greased baking tray.

Deposit weights / Baking times

Baking Temperatures 220°C/420°F (Fan Assisted 200°C/390°F)
- Eclairs 4" long, bake for 30-40 mins with the Damper fully open.
- Choux Buns 60g, for 30-40 mins with Damper fully open

Notes