

**Choutex** is a powder premix containing egg for the production of top quality choux pastry goods (eclairs, profiteroles, choux buns and French doughnuts). Requiring only the addition of cold water, **Choutex** overcomes the inconsistencies of liquid/frozen egg and the inconvenience of cooking a roux.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Choutex</b>	1.000	2	4	<ul style="list-style-type: none"> <li>Place the <b>Choutex</b> in a machine bowl.</li> <li>Add all the cold water and beat on slow speed for 2 minutes. Scrape down.</li> <li>Beat for a further 6-7 minutes on middle speed, until a smooth paste is obtained.</li> <li>Pipe/deposit the batter as required onto a lightly greased baking tray.</li> <li>Oven Conditions: 380-420°F (195-215°C)</li> <li>Baking Time: Approximately 30-40 minutes.</li> <li>Pull out the damper towards the end of bake to evacuate all steam.</li> </ul>
Cold Water (approx.)	1.650	3	10	
<b>Total</b>	2.650	5	14	

**NOTE**

- If piping, we recommend the use of a star tube as this alleviates cracking during baking, gives a greater apparent volume and prevents the éclair shells from rolling.

RECIPE - POMME DAUPHINE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Choutex</b>	1.000	2	4	<ul style="list-style-type: none"> <li>Blend powder and water together on slow speed for 1 minute.</li> <li>Beat on medium for 2-3 minutes until batter is smooth, rest for 3 minutes.</li> <li>Spoon walnut sized pieces into clear hot frying oil at 170-180°C (340-360°F) and fry until golden brown (2-3 minutes).</li> <li>Sprinkle with salt and serve.</li> <li>Cheese, herbs, etc. may be added at mixing stage, alternatively sprinkle with flavourings of choice prior to serving.</li> </ul>
Dried Potato	0.430	0	15	
Water	3.400	7	8	
<b>Total</b>	4.830	10	11	

**METHOD FOR FRENCH DOUGHNUTS (Crullers)**

- Using the same recipe and mixing instructions, pipe the mix onto greaseproof paper. Submerge into a fryer and the French Doughnuts will rise to the surface. Using a mechanical depositor these can be dropped straight into the fat (fat temperature approximately 195°C (or 380°F)). Finish with **Sweet Snow** or **Sweet Frost**. Alternatively, slice and fill with **Mactop Traditional/Extra** or **GlenDelight** (our cream alternatives made with vegetable oil and pure milk protein).

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.