

Gluten-free Choux Pastry

using SINGLUPLUS

RECIPE SERVICE

SINGLUPLUS	1.000 kg
Vegetable oil	0.500 kg
Whole egg	1.200 kg
Sugar	0.050 kg
Water, approx.	1.700 kg
Total weight	4.450 kg

Mixing time: Stir the SINGLUPLUS and the vegetable oil. Boil the water with the sugar. As soon as the water is boiling, add the SINGLUPLUS-vegetable oil mixture and mix until smooth. Slightly roast all the ingredients until the batter has left the side of the basin. Allow the batter to cool to 40° C. Subsequently, add the whole egg gradually and mix until smooth. Then allow to swell.

Swelling time: 30 minutes

Processing: as desired

Baking temperature: 210° C – 220° C, giving a little steam

Baking time: 30 minutes (depending on the size)
(Open the damper after 2 minutes)

Instructions for use: After the swelling time, pipe the batter onto a tray as desired and bake, giving a little steam. Open the damper after 2 minutes.



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