



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Breads, Lean



#### FINISHED PRODUCT

Choux

## CHOUX PASTRY

### OVERVIEW

16-050

## INGREDIENTS

### Group Choux Paste

Ingredient	KG	%
Bread Flour	0.350	100.00
Eggs	0.490	140.00
BAKELS DAIRY BLEND	0.212	60.57
Salt	0.004	1.14
Sugar	0.004	1.14
Water	0.448	128.00

**Total Weight:** 1.508

### Group Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.100	-
Fresh Milk	0.300	-
APITO UBE PASTE	-	-
APITO PANDAN PASTE	-	-
APITO STRAWBERRY PASTE	-	-

**Total Weight:** 0.400

### Group Toppings

Ingredient	KG	%
APITO COOKING CHOCOLATE	0.300	-
BAKELS DIAMOND GLAZE WHITE	0.300	-
APITO FLAVOCOLS	-	-

**Total Weight:** 0.600

**Yield:** 30 x 50 grams

## METHOD

How to do it:

Choux Paste:

1. Place Bakels World Butter Compound and water in a saucepan. Bring to boil.
2. Reduce the heat and add flour, sugar and salt.
3. Using a wooden spoon, mix until it forms a smooth paste like consistency.
4. Transfer the mixture in a mixing bowl. Using a paddle, blend until the mixture cools down.
5. Add eggs one at a time. Mix until even and smooth.
6. Transfer the mixture into a piping bag.
7. Pipe 50 grams portions on a flat sheet lined with a silicone mat
8. Bake at 200°C for 30 minutes.
9. Once cool, pipe desired filling.

Filling:

1. Combine Bakels Bake-Stable custard mix and fresh milk in a mixing bowl.
2. Using a wire whisk, mix on high speed for 3 minutes.
3. Mix in desired Apito Flavocol.
4. Transfer the mixture into a piping bag.

Assembly:

1. Pipe custard filling inside the Choux Pastry.
2. Dip into melted Apito Cooking Chocolate or Flavored Diamond Glaze White mixed with desired Apito Flavocol.