



CHOUX PASTRY EASY MIX

A convenient complete mix to prepare various choux pastry products.

CHOUX PASTRY EASY MIX

The secret to the best choux pastry is the right kind of ingredients and know-how about the complex process. But don't worry, **SwissBake®** has covered it all for you. **Choux Pastry Easy Mix - One Mix has it all!**

Versatile complete mix for easy preparation of choux pastry goods like eclairs, profiteroles, crullers, and churros. Our mixes enable you to produce quality choux pastry products that give you consistent results every time you bake them.



Produces a variety of delicious choux-based goods.



No cooking of batter is required, quick and easy recipe.



Yields consistent results every time you bake.



Imparts good volume & structure.



Making choux pastry from scratch takes time and requires an experienced pastry chef. Making Choux pastry with **SwissBake® Choux Pastry Mix**, on the other hand, is a breeze. Simply combine the basic ingredients, stir, pipe out the mixture, and bake. Within a few steps, this versatile batter is ready and can be used to make a wide variety of choux pastry products.

BAKER RECIPE

CHOUX PASTRY EASY MIX	1000 gm
Fresh Eggs	1000 gm
Cold Water	500 gm

KEY INGREDIENTS

Edible Starch, Vital Wheat Gluten, Milk Solids.

BAKING METHOD

Using a paddle attachment on the planetary mixer, mix all the ingredients at a slow speed for 1 minute. Again mix at fast speed for 8 to 9 minutes or until the batter starts shining. Pour the batter into the piping bag and pipe it on a parchment baking tray with 15 mm star nozzle (for éclairs) or shape as desired. Brush it with egg wash. Bake at 210°C - 200°C for approximately 16 to 20 minutes or until golden brown in colour.



NOTE: Reduce oven temperature, if getting dark initially.

PACK



HDPE BAG
(1kg X 20)

DOSAGE



100%

STORAGE



DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE



FROM MFG. DATE