



PETTINA CHOUX PASTE MIX

OVERVIEW

Mix for petit choux and profiteroles. No boiling is required. Only add water and eggs.

USAGE

Add water and eggs. Run with the wing at medium speed until the batter is smooth. Pipe in the desired shape. The product must be tempered to 20 ° -22 ° C before use.

Baking temperature: 220-230 ° C

Baking time: approximately 25 minutes.

Open the damper after 10-12 minutes.

PACKAGING

Code	Size	Type	Palletisation
	15 kg	Bag	



STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



SHELF LIFE

240 days



TYPE

Powder



ALLERGENS

Gluten (wheat)



CATEGORY

Cake & Sponge Mixes, Dessert mixes



FINISHED PRODUCT

Eclairs, Petit Choux, Profiteroles