

CHOUX CONCENTRATE

REF: CS300

Review date 06.09.00

Macphie Choux Concentrate is a fat enriched powder concentrate which requires only the addition of cold water and frozen or liquid egg to produce high quality choux pastry simply, economically and consistently.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Macphie Choux Concentrate	1.000	2	4	Conventional Mixer:- <ul style="list-style-type: none"> Place the Macphie Choux Concentrate in a machine bowl and add all the cold water. Beat on slow speed until the water has been absorbed and a firm roux formed. Add all the egg and blend in on low speed. Scrape down. Beat for a further 6-7 minutes on middle speed, until a smooth paste is obtained. Pipe/deposit the batter as required onto a lightly grease baking tray. High Speed Mixer:- <ul style="list-style-type: none"> Place all ingredients in a machine bowl. Mix for 2 minutes. Scrape down then mix for a further 2 minutes. Scrape down. Mix for a final 2 minutes. Pipe/deposit the batter as required onto a lightly greased baking tray. Bake at 195-215°C (380-420°F) for 30-40 minutes. Pull out the damper towards end of bake to evacuate the oven of steam.
Cold Water (approx.)	1.250	2	12	
Frozen Egg (defrosted)	1.400	3	0	
Total	3.650	8	0	

NOTE

- If egg other than good quality frozen whole egg (e.g. shell or pasteurised egg) is used, it may be necessary to adjust the recipe to obtain the desired piping consistency.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Macphie Choux Concentrate	1.000	2	4	<ul style="list-style-type: none"> As above.
Cold Water (approx.)	1.000	2	4	
Shell or Liquid Pasteurised Egg	1.250	2	12	
Total	3.250	7	4	

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 eclair shells from rolling.

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.

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 dairy alternatives made with vegetable oil and 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.