DELI CHOUX

PASTRY DELI CHOUX

Special complete mix to quickly get a soft smooth batter to make excellent well-risen choux with regular shape and light nutty colour. End products made with DELI CHOUX boast authentic taste, like those made following the traditional recipe, and are marked by excellent volume, with a wide inner hollow which will make filling operations easier. No matter if you use deck oven or fan rack oven, you will always get the best results. This mix is also suitable for making appetizing baked zeppole, a typical dessert from Italian pastry tradition!



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070527

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Eggs



Milk

Cross-contaminations



Soybeans



Nuts



Mustard

INFO

Description
mix in powder for the production of cream puffs, éclairs and 'zeppole'.

Denomination
semi-finished product for baked pastries.

Directions for use
DELI CHOUX is an all in one pastry mix which can be used to rapidly produce soft, velvety pastry which in turn leads to excellent, evenly-shaped cream puffs which rise well and which have a clear hazelnut colour. DELI CHOUX is also suitable for the preparation of appetizing, oven-baked 'zeppole'.
DELI CHOUX g 1.000
Hot water (50-55°C) g 1.300-1400
Combine the DELI CHOUX with the hot water (50-55°C) at medium speed in planetary equipped with paddle attachment for 10-15 minutes until a lump-free dough is obtained; it is advisable to add the water gradually. Leave the dough to rest for about 10 minutes then use a pastry bag to deposit it on sheets with ovenproof paper. Bake at 200-220°C in traditional oven and at 170-190°C in rack oven for 25-30 minutes according to the size of the products. After cooling briefly, fill and decorate to taste.
STORAGE: the products made with DELI CHOUX but which are not used immediately can be kept for several days in polythene bags, taking care to make some holes so that 'sweating' can take place; for longer storage it is advisable to put them into a freezer.