

# KOMPLET Choux Pastry

PREMIX FOR THE EASY PREPARATION OF CHOUX PASTRY GOODS  
WITH THE DISTINCTIVE FLAVOUR.



*Bake the best with something good!*



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## Oven-baked goods

### Choux buns - Eclairs

KOMPLET Choux Pastry	1.000 g
Water, approx. 30 °C	1.900 g
Eggs	300 g
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Total weight	3.200 g

(For an especially rich Choux Bun or Eclair, add 200 g vegetable oil)

#### Method:

Mix **KOMPLET Choux Pastry** with water and eggs on slow speed with wide-wired whisk. Allow the batter to rest before use for approx. 10 min. Then pipe as desired and bake. Don't open the oven during baking time.

**Baking temperature:** 200 - 220 °C  
with a little steam

**Baking time:** approx. 30 - 35 minutes



#### Master Tip:

THE BATTER PREPARED WITH **KOMPLET Choux Pastry** CAN EASILY BE USED WITH AUTOMATIC FRENCH CRULLER MACHINES. WHEN YOU USE AN AUTOMATIC FRENCH CRULLER MACHINE, YOU HAVE TO ADD APPROX. 200 G EGGS TO THE RECIPE ON THE RIGHT.

## Fried goods

### French crullers

KOMPLET Choux Pastry	1.000 g
Water, approx. 30 °C	1.900 g
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Total weight	2.900 g

#### Method:

The same procedure as choux buns and eclairs. After the resting time pipe the batter into rings and fry.

**Frying temperature:** approx. 170 °C  
**Frying time:** approx. 8 minutes



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