



## Chouxpreme

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Every baker requires exceptional quality and consistency with ease of use and reliability. That is exactly what Zeelandia offers the baker in Chouxpreme.

Requiring only the addition of water, Zeelandia Chouxpreme is easy to mix, pipe and bake for exceptional crisp éclairs, choux buns and profiteroles.

Dip a baked éclair in rich chocolate fudge and filled with whipped fresh cream is a pastry few can resist. Alternative fillings would be Zeelandia Roma Cold Custard. Ideal filling for choux buns dressed with fresh fruit.

### Recipe Idea - Choux Buns

	kg	grms
Chouxpreme	1	000
Water	1	500
Total batter weight	2	500

Mix ingredients for 1 minute on slow (1st) speed and then mix for 4-5 minutes on 2nd speed - batter temperature 30°C.

The mix is now ready to deposit - deposit weight approx. 40 grms.

Bake temperature: approx. 220°C - 230°C; Bake time: approx. 20-25 minutes.

### Advantages

- Ease of use
- Requires only water
- Handy 8kg bag
- Use for sweet or savoury
- Consistency

## Product Info

Pack size

8kg - Code F2504

Palletisation

8kg x 48

Storage

Store in dry, ambient conditions

Make Up Instructions

Add water and mix as per recipe instructions.