



Choux Pastry

Choux pastry is the basis for many fine pastries - eclairs, profiteroles and Paris Brest to name a few. Making choux pastry can be a time consuming activity, but the use of Meister Wibema Mix is an easy and reliable way to make up your pastry so that you can use your time and skill to shape, fill and finish your creations.



Ingredient	%	Batch Weight
Meister Wibema	100	1.000 kg
Water (50°C)	150	1.500 kg

Preparations Instructions

1. Use a paddle, stir the Meister Wibema and water and 2- 4 minutes until smooth consistency
2. Deposit to desired shape/form

Baking instructions

1. Bake at 200 – 210°C, without steam and with a closed damper.
2. Baking time depends on the size of thee clairs, choux paste goods you want to bake

Variations & Serving Suggestions