



Gluten-free Choux Pastry using SINGLUPLUS

SINGLUPLUS	1.000 kg
Vegetable oil	0.500 kg
Whole egg	1.200 kg
Sugar	0.050 kg
Water, approx.	1.700 kg
Total weight	4.450 kg

Mixing time: Stir the SINGLUPLUS and the vegetable oil. Boil the water with the sugar. As soon as the water is boiling, add the SINGLUPLUS-vegetable oil mixture and mix until smooth. Slightly roast all the ingredients until the batter has left the side of the basin. Allow the batter to cool to 40° C. Subsequently, add the whole egg gradually and mix until smooth. Then allow to swell.

Swelling time: 30 minutes

Processing: as desired

Baking temperature: 210 – 220° C, giving a little steam

Baking time: 30 minutes (depending on the size)
Open the damper after 2 minutes.

Instructions for use: After the swelling time, pipe the batter onto a tray as desired and bake, giving a little steam. Open the damper after 2 minutes.