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Choux Pastry

featuring Eggstend 300

Formula	% by Weight
Water	35.59
Butter	7.12
Lemon Zest	.36
Flour	24.91
Eggstend 300	8.01
Water	24.02
Total	100.00

Procedure

- On stove top bring all of the water, butter and lemon zest to a boil
- Reduce heat to low and slowly stir in the blended flour and **Eggstend 300**
- Continue to stir until slurry is smooth and creamy
- Allow to cool for several minutes
- Continue to mix until the slurry becomes quite firm
- Spoon or pour small amounts of batter onto a lined or light greased cookie sheet. Shape into a ball.
- Bake at 375°F for 20 minutes or at 425°F for 15-20 minutes depending on the oven
- Pastry should be light and flakey, separate in layers
- Allow to cool and fill with cream or jam to make cream puffs

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Choux Pastry

Control

Formula	% by Weight
Water	35.59
Butter	7.12
Lemon Zest	.36
Flour	24.91
Liquid Whole Eggs	32.03
Total	100.00

Procedure

- On stove top bring water, butter and lemon zest to a boil
- Reduce heat to low and slowly stir in the flour
- Continue to stir until slurry is smooth and creamy
- Allow to cool for several minutes
- Return to stove top and slowly add the eggs
- Continue to mix until the slurry becomes quite firm
- Spoon or pour small amounts of batter onto a lined or light greased cookie sheet. Shape into balls.
- Bake at 375°F for 20 minutes or at 425°F for 15-20 minutes depending on the oven
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