



Quick Choux Pastry

e.g. for Profiterol

with Pregelatinized Wheat Flour

15 -20 Pieces ⌚ 45 Minutes

Ingredients

- 115 g **Preg. Wheat Flour (super/hv)**
- 275 g Whole Egg
- 35 g Vegetable Oil
- 70 g Water
- 4 g Baking Powder

Preparation

1. Briefly mix all the ingredients until smooth and pipe them onto baking paper in the desired shape.
2. Bake at about 210 °C (top/bottom heat) for approx. 15-20 minutes. Do not open the oven door during baking.
3. Shortly before serving, fill as desired, e.g. with vanilla cream or whipped cream.

Note

The production of quick choux pastry can be carried out using **Preg. Wheat Flour (super/hv)** without the need to pre-roast the flour. This simplifies the process and optimizes production workflows. **Preg. Wheat Flour (super/hv)** is labeled as “wheat flour.”