



Palsgaard®

GLOBAL PRODUCT CONCEPT – BETTER FOR YOU CAKES

Gluten-free Choux Pastry Dough/ Churros Mix

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PRODUCT CONCEPT – BETTER FOR YOU CAKES

Convenient Gluten-free Choux Pastry Dough/Churros Mix

BACKGROUND

The demand for gluten-free products is growing, not only in the finished cakes but also in home-baking sector where there is a need for convenience and not having to manage a great number of ingredients to bake a delicious gluten-free cake. During Covid-19, the need for indulgence has increased and with extra time at home, there is an increasing demand for delicious home-made cake systems which is easy and fast to make – often without the proper tools and the necessary baking skills.

The optimal concept is mix, bake/fry and enjoy an allergen free delicious snack or cake within the hour.

PALSGAARD TECHNOLOGY

Emulpals® 117 and Palsgaard® OilBinder® 01

PRODUCT ADVANTAGE

Emulpals® 117 is a fast reacting cake emulsifier which is perfect for all-in processes and it will facilitate the emulsification and aeration in a very short time. The emulsification efficiency means that the choux pastry can be made in less than a minute in a machine or with a hand whisk – or even with a spoon. The resulting Choux pastry is versatile and can be piped on a plate and baked, cooled and filled with e.g. jam and whipped cream. Or it can be piped into frying oil, turned in sugar and cinnamon to be eaten as a delicious snack.

Churros has often a greasy surface and this has been reduced by using Palsgaard® OilBinder 01 which has a unique oil binding properties.

Emulpals® 117 provides the following advantages.

- Fast emulsification and incorporating of air.
- Provides the final product structure
- Provides the final product volume

Palsgaard® OilBinder 01 is reducing the potential greasiness in finished Churros

EMULPALS® 117, PALSGAARD® OILBINDER 01

Gluten-free Choux Pastry Dough/Churros Mix – Recipe Suggestion



Product: Choux Pastry Dough for manufacturers of premix for Retail
Portion makes approx. 12 choux pastries or 20 Churros

Recipe

Wheat starch Modified	63g
Corn starch*	37g
Emulpals®117	6g
Salt	1.0g
SAPP 28	3g
Palsgaard® OilBinder 01	4g
Sodium bicarbonate	2.5g
Dextrose	3g
Xanthan gum	0.5g
Premix	120g
Premix	120g
Eggs	3 pcs (165g)
Water	80g
Liquid oil	100g
Total	465g

*instant clear gel

Procedure

Method: All – in

Using a machine

Add all the liquid ingredients into the bowl and then add the dry ingredients.

Stir at low speed for 2 minutes

Using hand whisk or spoon

Add all the liquid ingredients into the bowl and then add the dry ingredients

Mix until the batter is homogenous. Pipe out the dough to make the desired shape

Oven (Choux pastry)

Baking time: Approx. 20-25 minutes at 190 - 200°C (374-392°F), depending on size and weight.

Frying oil (Churros)

Heat up the oil and then pipe out the dough in the hot oil. Put them on paper, turn them in sugar and cinnamon



ORDER SAMPLES

To order samples of Emulpals® 117 or Palsgaard® Oilbinder 01, please contact your local Palsgaard office via Palsgaard.com