

## Cream Puff - Application Recipe

### Mauri Choux Pastry Mix

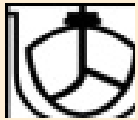
#### Ingredients:

#### Cream Puff

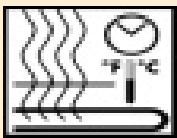
	<u>Weight (gm)</u>
Mauri Choux Pastry Mix	200
Corn Oil	230
Water	140
Egg	360



#### Production method:



- 1) Using paddle, mix premix and oil for 1 minute at slow speed.
- 2) Scrape down sides, add water and egg then continue mixing at medium speed for 8 minutes.
- 3) Pipe to desired size and shape.



- 4) Bake for approximately 20-25 minutes at 200°C (top heat) and 190°C (bottom heat). Baking conditions vary depending on batter scaling weight and oven characteristics.
- 5) Remove from oven and let it cool before serving.

#### Topping (Optional)

<u>Ingredients</u>	<u>Unit, grams</u>
Brown Sugar	180
AP Flour	140
Ground Almond Powder	30
Butter (softened)	100

## Cream Puff with custard fillings

### Ingredients:

<u>Group 1</u>	<u>Unit, grams</u>
AB Mauri Instant Custard Mix	100
Water*	250
 <u>Group 2</u>	
AB Mauri Non-Dairy Whip Toppings	350

### Production method:

- 1) Blend **Group 1** until homogeneous. Set aside.
- 2) Thaw AB Mauri NDWT in the refrigerator before use.
- 3) Shake the container before open the pack. Pour the liquid into mixer bowl.
- 4) Whip at medium speed until the cream form soft peak.
- 5) Gradually fold in the whipped topping into Group 1.
- 6) Store the cream in chiller.



#### Remarks:

\*Water can be replace with milk if require more flavor and creamy texture.