

# Cream Puff

(Mauri Choux Pastry Mix)

## Ingredients

(Cream Puff)



Mauri Choux Pastry Mix  
Corn Oil  
Water  
Egg

### Weight (gm)

200  
230  
140  
360

1. Using paddle, mix premix and oil for 1 min at slow speed.
2. Scrape down sides, add water and egg then continue mixing at medium speed for 8 mins.
3. Pipe to desired size and shape.
4. Bake for approximately 20 - 25 mins 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.

## Ingredients

(Topping)\*Optional

Brown Sugar  
AP Flour  
Ground Almond Powder  
Butter (softened)

### Weight (gm)

180  
140  
30  
100





# Cream Puff

(Mauri Choux Pastry Mix)

## Ingredients

(Cream Puff with  
custard fillings)



### Group A

AB Mauri Instant Custard Mix  
Water\*

### Weight (gm)

100  
250

### Group B

AB Mauri Non-Dairy Whip Toppings

350

1. Blend Group A 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 A.
6. Store the cream in chiller.

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

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