

Cream Puff

(Choux Pastry Mix)



Group 1

Choux Pastry Mix

Corn Oil

Water

Egg

Weight (gm)

180

230

140

360

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 5 minutes.
3. Pipe to round shape.
4. Bake for approximately 20-25 minutes at 180°C (top heat) and 180°C (bottom heat). Baking conditions vary depending on batter scaling weight and oven characteristics.
5. Remove from oven and let it cool before serving.

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(Choux Pastry Mix)



Topping

Sugar / Brown Sugar
AP Flour
Ground Almond Powder
Butter (softened)
Dark Green Colour

Unit, grams

450
345
75
255
15 drops

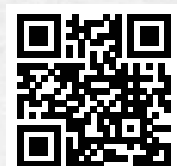
1. Mix all ingredients together and form a dough.
2. Flatten it on plastic bag and freeze it for 15 minutes.
3. Using round cutter and cut it out and place on top choux and bake it.

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Cookies Base

	Unit, grams
Unsalted Butter (softened)	420
Mauri Classic Cookie Mix	600
All Purpose Flour	280

4. Mix all ingredients together and form a dough.
5. Flatten it on plastic bag and freeze it for 15 minutes.
6. Using round stainless steel perforated French dessert mold to cut it out.
7. Bake for approximately 10 - 15 minutes at 180°C (top heat) and 180°C (bottom heat). Baking conditions vary depending on oven characteristics.

Cheese Cream Filling

	Unit, grams
Mauri Non-Dairy Cream	1000
Milk	100
Cream Cheese (soften)	800

1. Beat cream cheese, and milk until smooth.
2. Add in non-dairy and whip until soft peak.

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Pistachio Filling

Filled for 36 pcs choux
Cheese Cream Filling
Toasted Pistachio (crunch)

Unit, grams

600
120

Peach Filling

Filled for 36 pcs choux
Cheese Cream Filling
Can Peach (chopped)

Unit, grams

600
150

Strawberry Filling

Filled for 36 pcs choux
Cheese Cream Filling
Strawberry fruit filling

Unit, grams

600
150



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