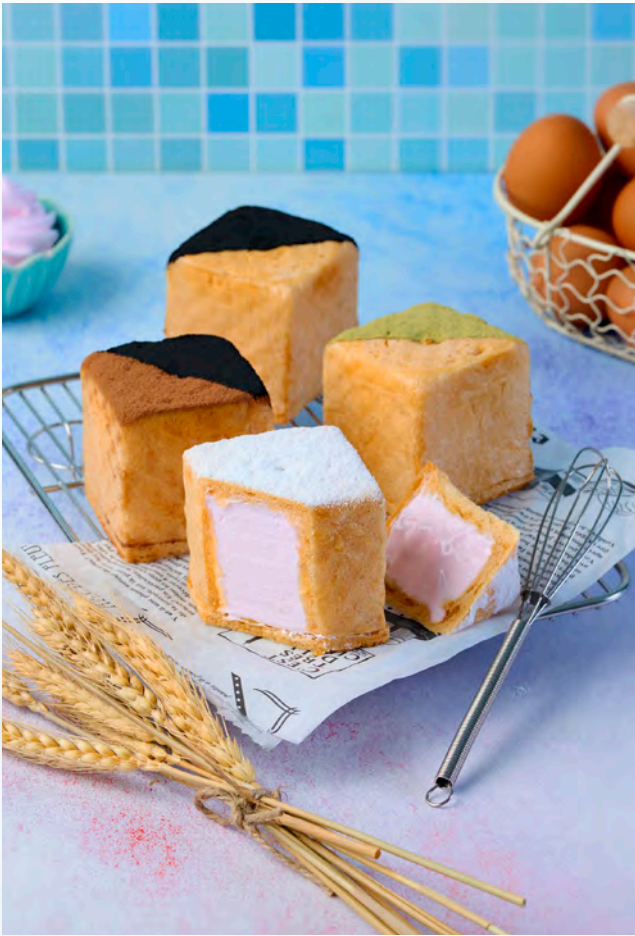


Square Puff

Mauri Choux Pastry Mix, Mauri Non-Dairy Whip Topping



Ingredients:

Group 1	Weight (g)
Mauri Choux Pastry Mix	200
Corn Oil	230
Water	240
Egg	260

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 5 minutes.
3. Pipe to square shape mold 65mmX60mmX65mm.
4. Bake for approximately 30 - 35 minutes at 210°C. Baking conditions vary depending on batter scaling weight and oven characteristics.
5. Remove from oven and let it cool.

Cheese Cream Filling:

Ingredients:

	Unit, grams
Mauri Non-Dairy Whip Topping	250
Milk	25
Icing Sugar	50
Cream Cheese (soften)	150

Production Method:

1. Beat cream cheese, icing sugar and milk until fluffy and set aside.
2. Using whisk to whip Non-dairy Whip Topping until soft peak, fold in cream cheese mixture.

Assemble:

1. On the square puff bottom make a small hole, pipe cheese cream inside the puff.
2. At the top puff decoration as desired.



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