

APPLE CUSTARD CREAM PUFF

OVERVIEW

10-038

INGREDIENTS

Group Cream Puff

Ingredient	KG	%
Cake Flour	0.200	100.00
Salt	0.003	1.50
Unsalted Butter	0.170	85.00
Cold water	0.400	200.00
Whole Eggs	0.300	150.00
Total Weight: 1.073		

Group Filling

Ingredient	KG	%
Cold water	0.154	-
BAKELS BAKE STABLE CUSTARD MIX	0.051	-
BAKELS LES FRUITS 50% APPLE	0.102	-
Total Weight: 0.307		

Yield: 45 pieces

METHOD

How to do it:

Cream Puff:

1. Bring water, butter and salt to a rolling boil.
2. Add in the flour all at once and stir vigorously over low heat. Cook until the mixture forms a dough ball and clears from the side of the pan.
3. Remove from heat and beat using a paddle until about 45°C.
4. Add eggs gradually.
5. Deposit batter in piping bag fitted with a star tip. Pipe on a greased tray.
6. Bake at 220°C for 20 minutes.

Filling:

1. Whisk water and Bakels Custard Mix using a wire whisk for 2-3 minutes.
2. Fold in Frutojam Gourmet Apple.
3. Deposit in piping bag and use as filling for cream puff.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries



FINISHED PRODUCT

Puffs