

# CROQUEMBOUCHE

## OVERVIEW

06-044

## INGREDIENTS

### Group 1

| Ingredient                 | KG    | %      |
|----------------------------|-------|--------|
| Cake Flour                 | 0.250 | 100.00 |
| Water                      | 0.500 | 200.00 |
| Butter                     | 0.213 | 85.00  |
| Salt                       | 0.003 | 1.50   |
| Eggs                       | 0.375 | 150.00 |
| <b>Total Weight:</b> 1.341 |       |        |

### Group 2

| Ingredient                     | KG    | % |
|--------------------------------|-------|---|
| BAKELS BAKE STABLE CUSTARD MIX | 0.200 | - |
| Water                          | 0.600 | - |
| <b>Total Weight:</b> 0.800     |       |   |

### Group 3

| Ingredient                 | KG    | % |
|----------------------------|-------|---|
| White Sugar                | 0.500 | - |
| Water                      | 0.060 | - |
| <b>Total Weight:</b> 0.560 |       |   |

**Yield:** 44 x 30-g dough

## METHOD

How to do it:

Choux Pastry:

1. Sift flour.
2. Heat water, butter and salt until butter melts and mixture boils.
3. Add flour all at once. Stir vigorously over low heat until mixture forms a ball and clear from side of pan. Remove from heat.
4. Cool until 45°C then add egg one at a time using an electric beater until mixture is smooth.
5. Using a piping bag and round tip, squeeze the batter out onto ungreased paper.
6. Bake for 20 minutes at 200°C.
7. Freeze. Thaw when needed.

Custard Filling:

1. Whip Bakels Bake-Stable Custard Mix for 1 minute on slow speed.
2. Scrape down. Whip for 5 minutes on high speed.
3. Make a slit on the top of each puff and fill with custard filling.

Caramel and Assembly:

1. Create a 12 inch foil cone. Turn up ends to allow cone to stand upright. Set aside.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Pastries

2. In a medium saucepan, pour half sugar and half water (do not stir). Over medium heat, let the sugar warm and begin to dissolve.
3. Allow sugar and water to gently boil until the sugar begins to change color. During this time, brush the inner sides of the pot with a pastry brush dipped in cold water to prevent any build up of sugar crystals.
4. Dip the top of each puff in the hot caramel. Set aside.
5. When ready to assemble croquembouche, boil remaining sugar and water in a separate saucepan. When melted, dip one side of each cream puff and place around base of the foil cone. The sugar will harden and act as glue.
6. Continue creating tiers of creampuffs, saving smaller puffs for the top. Once the pyramid structure is complete, dip a whisk or fork in the remaining caramel. In a circular motion, trail threads of caramel over the top and down the sides of the pyramid.
7. Store in a cool, dry place until ready to serve.