

# SAINT HONORÉ

## OVERVIEW

15-023

## INGREDIENTS

### Group Cream Puffs

Ingredient	KG	%
All Purpose Flour	0.200	100.00
BAKELS MARGARINE SPECIAL	0.170	85.00
Water	0.400	200.00
Eggs	0.300	150.00
Total Weight:		1.070

### Group Filling

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.137	-
BAKELS BAKE STABLE CUSTARD MIX	0.118	-
Water	0.389	-
APITO BUTTA VANILLA ESSENCE	0.011	-
APITO COOKING CHOCOLATE	0.075	-
Total Weight:		0.730

**Yield:** 1 choux cake

## METHOD

How to do it:

Cream Puffs:

1. Boil water and Bakels Margarine over medium heat.
2. Add flour all at once and stir vigorously over low heat. Continue to cook until it forms a dough ball and clears from the side of the pan.
3. Remove from heat and beat with a paddle until room temperature.
4. Add eggs one at a time and allow eggs to mix well with the dough before adding the next one.
5. Using a piping bag with a large tip, pipe out the dough (about 2 inches apart) on a flat sheet.
6. Bake at 200°C for 20 minutes.

Filling:

1. Whisk Bakels Bake-Stable Custard Mix, Pettina Classic Cheesecake Mix, Apito Butta Vanilla Essence and water on high speed for 5 minutes.

Assembly:

1. Slit the top of the cream puffs with a knife.
2. Pipe filling.
3. Drizzle with melted Apito Cooking Chocolate.
4. Pipe remaining filling at the center.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Desserts, Specialty