



preparation time  
**40** mins



cooking time  
**1** hour



### Filling

- Milk 250g
-  **GREEN HOUSE DURIAN EMULCO** 25g
- Egg Yolk 4 nos
- Sugar 60g
- Corn Starch 30g
- Whipping Cream 200g
- Icing Sugar 30g



- 1 Boil the milk and **GREEN HOUSE DURIAN EMULCO**.
- 2 Mix well egg yolk, sugar and corn starch until stiff. (egg mixture)
- 3 Slowly add in hot milk into the egg mixture and whisk constantly to avoid curdling at the bottom.
- 4 Once it thickens, remove from heat and let it cool.
- 5 Mix whipping cream and icing sugar, whisk it until high peak.
- 6 Fold the whipping cream into egg mixture.

### Craquelin (Topping)

- Butter 85g
- Light Brown Sugar 100g
- Cake Flour 75g
- Charcoal Powder 2g
- Cocoa Powder 10g
- Oreo Cookies Crumb 15g
- Salt 1 pinch

- 1 Mix all the ingredients well and chill it.
- 2 Flatten it by using a rolling pin and cut into round shapes.
- 3 Put it back into chiller for ready use.

### Choux Pastry (Cream Puff)

- Butter 80g
- Sugar 10g
- Salt 1 pinch
- Water 250g
- Cake Flour 115g
- Charcoal Powder 2g
- Cocoa Powder 10g
- Egg 4 nos

- 1 Preheat oven to 180°C.
- 2 Boil the mixture (butter, sugar, salt, water).
- 3 Reduce heat and add in the cake flour. Stir vigorously until the mixture forms a dough.
- 4 Slowly add in eggs into the dough. Beat it in the mixer with medium speed until thick and shiny.
- 5 Pipe the dough onto parchment paper and place craquelin (topping) on it.
- 6 Bake it for 20 minutes until it turns to golden colour.
- 7 Cool it and fill in the filling.

### Tips

Do not over whisk the whipping cream and icing sugar if not it will become grainy. Always sift the flour and corn starch to avoid clumping.