

CRACKING NUTS PROFITEROLES

**Green
house**
Your Solution For BARESCA



Preparation Time : 20 minutes
Baking Time : 25 minutes
Makes 12 puffs

Directions:

For Craquelin Dough

1. Beat unsalted butter and icing sugar till creamy, add in cake flour and bread flour, mix till it becomes a dough. Roll it to a rod shape, wrap and chill.

For Choux Pastry

1. Preheat oven at 180C. In a sauce pan, Place milk, water, sugar and salt, and heat over medium heat, until just boil.
2. Tap in all the flour to the butter mixture at once and use a wooden spoon to beat until well combined. Stir the dough on low heat for 1-2 minutes or until the mixture forms a ball and begins to come away from the side of the saucepan. Leave dough aside for 5 minutes to cool slightly.
3. Whisk in egg to the flour mixture gradually while beating well with a wooden spoon till it has incorporated well.
4. Place the batter into a piping with piping nozzle, pipe out the dough on a tray lined with baking/parchment paper. Cut the craquelin dough into 0.3mm slices and place one slice on each choux.
5. Bake the choux at 180°C for 24 minutes.

Craquelin Dough

Unsalted Butter	112.5	g
Icing Sugar	75	g
Cake Flour	75	g
Bread Flour	37.5	g
GH COFFEE EMULCO	6	g

Choux Pastry

Milk	75	g
Water	75	g
Unsalted Butter	75	g
Sugar	5	g
Salt	5	g
Bread Flour	100	g
Eggs	150	g

Peanut Butter Cream

Milk	120	g
Corn Starch	8	g
Sugar	29	g
GH Vanilla Flavour	1/4	tsp
Salt	An	g
Egg	25	g
Unsalted Butter	14	g
Peanut Butter	65	g
Unsalted Butter	35	g
Icing Sugar	12.5	g

Green House Ingredient Sdn. Bhd.

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For Peanut Butter Cream

1. Heat milk till just boil, turn off heat. Whisk corn starch, sugar, salt, and eggs till smooth. Slowly pour the warm milk into the egg mixture and mix until well combined and pour the mixture back to the pot.
2. Cook the mixture on medium heat, and stir constantly to prevent the bottom being burnt. Cook the mixture till thick, remove from heat and whisk in unsalted butter and ***GH Vanilla Flavour.***
3. Beat peanut butter, unsalted butter and icing sugar till smooth, add in pastry cream made above gradually till all is added in.
4. Pipe the peanut butter cream into the choux pastry, and decorate as needed.

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