



RECIPES

CHEMPEDAK / CUSTARD CREAMPUFFS



INGREDIENTS

CHOUX PUFFS INGREDIENTS

240g	Prima Top Flour
330ml	Water
190g	Butter
¼ tsp	Salt
7-8	Eggs

CHEMPEDAK FILLING INGREDIENTS A

400ml	Fresh Milk
80g	Sugar
75g	Butter
¼ tsp	Salt

INGREDIENTS B

100ml	Fresh Milk
40g	Custard Powder
35g	Corn Flour
1	Egg
1 tbsp	Vanilla Essence
250g	Chempedak Puree

CREAMY CUSTARD FILLING INGREDIENTS A

400ml	Fresh Milk
80g	Sugar
75g	Butter
¼ tsp	Salt

INGREDIENTS B

100ml	Fresh Milk
40g	Custard Powder
20g	Corn Flour
1	Egg
1 tbsp	Vanilla Essence

PROCEDURE

CHOUX PUFFS

1. In a pot, bring to boil the water, butter and salt.
2. Add in the flour and cook for a minute more.
3. Cool this down before adding in the eggs in a mixer.
4. Pipe out small rosettes onto a lined baking tray.
5. Bake at 200°C for about 20 minutes or until golden brown.

CHEMPEDAK FILLING

1. Mix Ingredients B and leave aside.
2. Bring Ingredients A to a boil and then add in Ingredients B and cook again.
3. Cool this before putting into the bread.

CREAMY CUSTARD FILLING

1. Mix Ingredients B and leave aside.
2. Bring Ingredients A to a boil and then add in Ingredients B and cook again.
3. Cool this before putting into the bread.