

Cookies & Cream Puff

Ingredients (for 9 servings):

Craqueline

20g Butter

30g Sugar

20g Flour

10g Extra Dark Cocoa Powder

Preparation:

1. In a bowl, cream butter and sugar until light and fluffy.
2. Add in flour and cocoa powder and mix well.
3. Place the dough in between 2 baking paper and roll into a flat sheet. Place dough in freezer for 20 minutes or until it hardens.
4. Once dough has hardened, use a 2-inch cookie cutter and cut rounds and set aside in fridge until choux puff is ready to bake.

Cream Custard

125g Heavy Cream

50g Condense Milk

1/2 tsp Vanilla Essence

2 Egg Yolks

20g Cornstarch

125g Milk

80g Whipped Cream

6 pcs Vanilla black biscuits (Oreos)

Preparation:

1. In a bowl, combine egg yolks, cornstarch and milk. Whisk well into a slurry.
2. In a pot, bring heavy cream, condense milk, sugar and vanilla to a boil.
3. Once cream has boiled, temper the hot cream into the bowl of slurry. Transfer combined mixture back into pot and bring it back to boil until mixture thickens. While heating the mixture, continue to whisk to prevent the custard from burning.
4. Once mixture has boiled and thickened, set custard aside to cool or mix in a stand mixer until cooled.
5. Once mixture is cooled, fold whipped cream and crushed cookies into custard and refrigerate until needed.

Choux Pastry

50g Butter

50g Water

50g Milk

1/8 tsp Salt

10g Sugar

60g Bread Flour

12g extra dark cocoa powder

2 Eggs

Preparation:

1. In a pot, weigh butter, water, milk, salt and sugar. Bring to boil.
2. Once boiled, add flour to pot and continue to cook for another minute until dough starts to stick to bottom of pot. Leave aside to cool.
3. Once dough is cooled, mix eggs into dough one at a time.
4. Transfer dough into a piping bag and pipe on tray lined with baking paper.
5. Top pipped dough with craqueline.
6. Bake choux at 180 degrees for 20-30 mins.
7. Leave to cool entirely before piping custard.

To Assemble:

1. Make holes at the bottom of the puff with a small knife.
2. Transfer custard into piping bag with a round piping tip about the same size as the holes made.
3. Squeeze custard into the puff through the hole. Serve or refrigerate for later.