

Craquelin Choux Crunchy



PT MANUNGGAL PERKASA

CRAQUELIN INGREDIENTS:

• DAHLIA flour	200 gr
• Baking powder	3 gr
• Salt	2 gr
• Granulated sugar	100 gr
• Butter	75 gr
• Eggs	20 gr
• Cold water	40 gr
• Vanilla	to taste



CHOUX PASTRY INGREDIENTS:

• MELATI flour	70 gr
• Water	50 gr
• Unsalted butter	60 gr
• Granulated sugar	8 gr
• Salt	3 gr
• Eggs	10 gr

VLA/DIPLOMAT CREAM INGREDIENTS:

• Liquid milk	240 ml
• Egg yolks	100 gr
• Granulated sugar	60 gr
• Cornstarch	24 gr
• Vanilla	3 gr
• Whipping cream	100 gr

HOW TO MAKE CHOUX PASTRY:

1. Place all ingredients into a pot except for the flour and eggs.
2. Cook until boiling and foamy. Turn off the heat.
3. Add the flour. Stir quickly, ensuring all the flour is evenly mixed and absorbed.
4. Stir until smooth.
5. Transfer to a bowl and let cool (about 15 minutes).
6. Add the beaten eggs, and mix until smooth.
7. Transfer to a piping bag.
8. Pipe onto a baking sheet lined with parchment paper.
9. Take the craquelin dough and flatten it.
10. Place the flattened craquelin on top of the piped choux pastry.
11. Bake at 180°C (350°F) for 30 minutes.
12. Cut in half and fill with the diplomat cream.

Yield: 30 pieces.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

