

MINI CREAM PUFFS WITH SHRIMP SALAD



PT MANUNGAL PERKASA

Shell Ingredients:

1.Margarine	75 g
2.Water	200 g
3.Salt	½ tsp
4.SOKA/DAHLIA all-purpose flour	100 g
5.Whole eggs	150 g

Topping Ingredients:

1.Liquid milk	100 ml
2.Cornstarch	10 g
3.Egg yolk	1 pcs
4.Salt	¼ tsp
5.Ground pepper	1/8 tsp
6.Cream cheese, beaten until smooth	75 g

Additional Ingredients:

1.Tomato sauce, for drizzling	2 tbsp
2.Small shrimp, peeled, tails left on, slit, sautéed	40 pcs
3.Celery leaves, finely chopped	2 stalks
4.Cucumber, thinly sliced	2 pcs
5.Smoked beef/ham, thinly sliced, lightly sautéed	5 slices



How to Make:

- 1. Shell:** Boil margarine, water, and salt until boiling. Add SOKA/DAHLIA flour. Stir until well combined. Turn the heat back on and cook until the dough is smooth and pulls away from the pan. Remove from heat and let cool slightly.
2. Add eggs one at a time while beating until well mixed. Transfer to a piping bag.
3. Pipe into 4 cm-wide rings (without a piping tip) onto a baking tray lightly greased with margarine. Add one more ring around the upper edge.
4. Bake for ±20 minutes at 200°C using bottom heat until cooked.
- 5. Topping:** Cook milk, cornstarch, salt, and pepper while stirring until it bubbles. Add the egg yolk and cook again until it bubbles. Remove from heat.
6. Pour over the cream cheese and beat until smooth.
7. Take a cream puff. Add cucumber slices. Spread the topping mixture. Arrange shrimp and smoked meat. Drizzle with tomato sauce. Sprinkle with chopped celery.

Yield: 40 pieces.

**FLOUR
RECOMENDATION**

Cita Rasa Pangan Berkualitas

