



# Durian Cream Puff

pastry height: approximately 40 mm  
yield: 20 pieces

## Part A: Choux Caps

- 50 g butter
- 60 g sugar
- 40 g all-purpose flour
- 25 g ground almond
- A few drops green colouring

## Part B : Choux Buns

- 125 g all-purpose flour
- 80 g butter
- 10 g sugar
- 2 g salt
- 100 ml milk
- 100 ml water
- 4 units of eggs (size A)

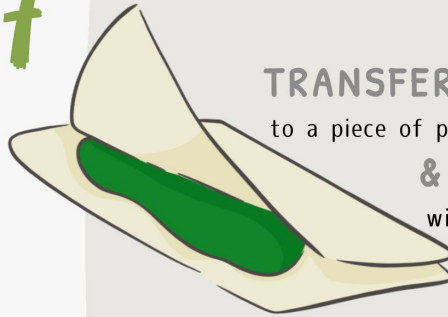
## Part C: Durian Fillings

- 20 g custard powder
- 80 g cream
- 20 g sugar
- 300 g durian flesh
- 60 ml water

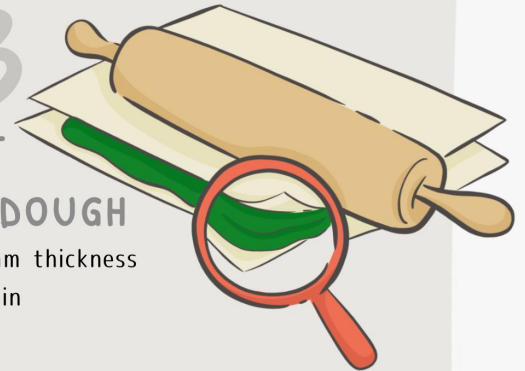
1  
MIX ALL OF  
THE INGREDIENTS  
in Part A



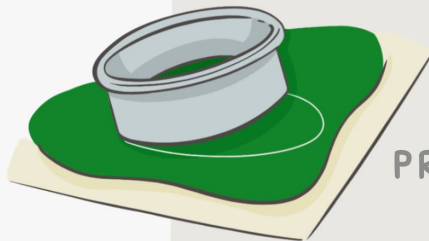
2  
TRANSFER THE DOUGH  
to a piece of parchment paper  
& COVER THE DOUGH  
with another piece of parchment paper



3  
ROLL OUT  
THE CAP DOUGH  
to about 1-2 mm thickness  
with a rolling pin



4  
PRESS & CUT THE DOUGH  
using a cookie cutter



5  
CHILL THE DOUGH  
in the freezer

Once fully chilled,  
remove the excess dough  
& collect the pieces of  
shaped frozen dough.





# Durian Cream Puff

pastry height: approximately 40 mm  
yield: 20 pieces

## ADD & BRING TO BOIL

- + 2 g salt
- + 10 g sugar
- + 80 g butter
- + 100 ml milk
- + 100 ml water



+ 125 g all-purpose flour



once boiled,  
**ADD IN FLOUR  
& STIR VIGOROUSLY**  
until a dough lump is formed.

## COOL THE DOUGH

by whisking it continuously until the temperature of dough lump is slightly lowered

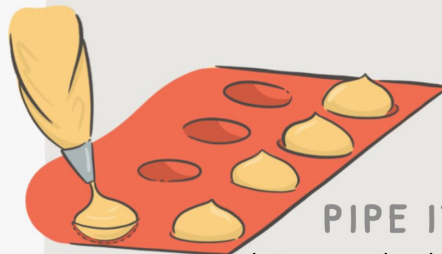


## ADD IN EGGS

one at one time,  
until the dough becomes glossy.

# 10

TRANSFER IT INTO  
A PIPING BAG



## PIPE IT

into a semi-sphere silicone mould

## FLATTEN THE TIP OF THE DOUGH

with a little bit of water



## FREEZE THE DOUGH

scan for cooking videos





# Durian Cream Puff

durian custard



ADD + 60 ml water  
+ 20 g custard powder  
& BRING IT TO BOIL

19

14

Once the dough is frozen,  
REMOVE FROM THE MOULD  
& PLACE ON DUSTED BAKING TRAY



20

Once thickened,  
REMOVE FROM HEAT  
& ADD 300 g durian flesh

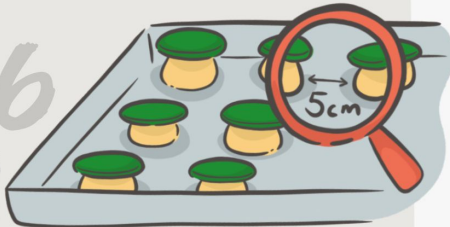


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PLACE THE CHOUX CAP  
on top of each choux bun

16

LEAVE 5 cm GAPS  
between each choux bun



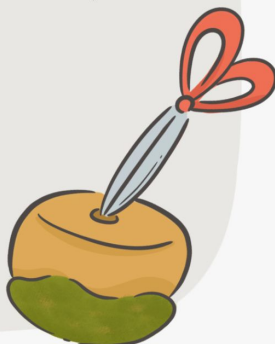
17



PREHEAT THE OVEN  
at 190 ° C  
BAKE THE PUFFS  
lowest fan | 10 minutes

18

once cooled,  
POKE A HOLE  
on the base of each choux bun



+ 80 g cream  
+ 20 g sugar

21

WHISK & POUR  
the mix into the durian custard



22

PLACE IN PIPING BAG  
& CHILL IN THE FRIDGE



23

FILL THE CHOUX BUN

