



# Cream Custard Puffs

NIBBLEDISH CONTRIBUTOR

## Ingredients

### Pastry

- 150g butter, cubed
- 1 cup water
- 1/2 cup milk
- 1 1/2 cups plain flour
- 6 eggs (60g) (Usually 5 1/2 eggs)

### Custard cream

- 6 tbs custard powder
- 4 tbs caster sugar
- 1 cup milk
- 1 cup water
- 300ml Cream

### Icing

- 250g dark chocolate

Makes 40

## Instructions

- Preheat oven to 200 degrees celsius
  - Line baking trays with baking paper
  - Thoroughly mix custard powder and caster sugar with milk and water
  - Heat on low, stirring constantly for 2 min until it thickens
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- Set aside to cool in fridge
  - Heat water, milk and butter till it just starts to boil and butter melts
  - Add all the flour and stir with a wooden spoon until pastry comes off the sides
  - Set aside to cool for 10 min.
  - Whisk eggs in a bowl
  - Gradually mix egg into flour mixture. You can stop adding the egg once the batter reaches desired consistency.
  - Batter should just fall off the spoon but still hold its shape
  - Spoon teaspoons of mixture onto lined baking tray.
  - Bake for about 20 min or until golden and puffy
  - Remove puffs from oven and make a slit in the side to let steam escape.
  - Place puffs back in the oven for another 10 minutes till crisp
  - Place puffs on a baking tray to cool.
  - In the meantime, melt chocolate in a double boiler and keep warm
  - Beat cooled custard to remove lumps.
  - Add cream and whisk until peaks form.
  - Remove soft pastry from the inside of the cooled puffs and spoon or pipe custard cream into the puffs
  - Spoon and spread chocolate over each puff.
  - Chill puffs in the fridge till chocolate hardens