

Halloween Croque En Bouche

Festive fall designs with some fun caramel cream



Recipe

Pumpkin Spice Pate a Choux

Whole Milk	230g
Water	230g
Butter	245 g
Pumpkin Purée	100g
Dark Brown Sugar	30g
Sea Salt	10g
All Purpose Flour	290g
Whole Eggs	480g

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Pumpkin Spice Pate a Choux

Caramel Pastry Cream

Whole Egg	50g
Egg Yolks	40g
Cornstarch	15g
Cake Flour	15g
Whole Milk	480g
Sugar	300g
Salted Butter	30g
Vanilla Bean Paste	8g
Sea Salt	3g

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Caramel Pastry Cream

Assembly, layout and finishing

Enjoy this exciting recipe.

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