

# How to make delicious choux cream cake

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## Ingredients to make delicious cream choux (for about 35-40 small cakes)

### The crust

1. Water: 240ml (if you want the crust to be more sensitive, you can replace it with fresh milk).
2. Chicken eggs: 4 fruits.
3. Light butter: 100g.
4. Normal or all purpose flour: 125g.
5. A pinch of salt

### Cake filling

1. Fresh milk without sugar: 500ml
2. Sugar: 100gr
3. Egg yolk: 3 fruits
4. Corn starch: 65gr
5. Unsalted butter: 5 gr
6. 7-8ml of vanilla liquid
7. A pinch of salt

## Instructions on how to make cream puffs

### Making a crust

Step 1: Use a lined stencils spread on baking tray and turn on the oven at about 200 degrees C.

Step 2: Add butter, sugar, water and a pinch of salt into the pot and heat on low heat. Stir well to melt the butter and sugar. Sift the flour into the mixture and stir to get a smooth, smooth texture. When the dough is no longer attached to the pan, turn off the heat.



Step 3: When the dough is less hot, continue stirring for about 1 minute. Add 4 eggs and continue mixing until the mixture is thick and smooth.

Step 4: Put the mixture into the cream-catching bag and pump the dough into small balls, about a small distance apart on the baking sheet covered with parchment paper.



Step 5: In the first 10-15 minutes, bake in the oven at a temperature of 200-220 degrees C, 10-15 minutes after baking at a temperature of 180-190 degrees C. When the cake is slightly dark yellow, turn off the oven. Remove the cake and wait to cool. Note, do not open the oven during baking.



### **Making a cake filling (making ice cream)**

Step 1: Add some salt and sugar to the egg yolk. Using a whisk to beat until the mixture is viscous, lift the whisk to see the yolks running down the line.

Step 2: Sift the cornstarch slowly into the egg mixture and mix well.

Step 3: Heat fresh milk but do not boil, pour milk slowly into the egg mixture and stir well at the same time.

Step 4: Put the mixture in the pot, put on a small fire and cook until the dough is cooked to form a thick cream, about 2 minutes. Add the butter, salt and vanilla and mix well with the cream filling. Turn off the heat to cool, then refrigerate the refrigerator.



Step 5: Use a sharp knife to prick a small hole in the bottom of the cake, using cream to catch a small type of lampholder, round tip to pump cream into the cake.



Put the cake on a plate and enjoy it! Good luck!

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