

Clementine Religieuse

A delicious layered puff for a delectable addition to your display



Recipe

Clementine Pastry Cream

Milk	310g
raw Sugar	50g
pastry cream powder	24g

Totaal

Clementine Pastry Cream

Orange Craquelin

Butter	200g
AP Flour	250g
Raw sugar	250g
powdered orange color	4g

Totaal

Orange Craquelin

Pate a choux

Water	243g
Milk	243g
Unsalted butter	243g
raw sugar	10g
salt	10g
all purpose flour	290g
whole eggs	480g

Totaal

Pate a choux

Assembly, layout and finishing
Enjoy this exciting recipe.

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