

Halloween Croque En Bouche

Festive fall designs with some fun caramel cream



Recept

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

Totaal

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

Totaal

Caramel Pastry Cream

Assembly, layout and finishing

Enjoy this exciting recipe.

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