

Ube Cream Filled Croissant

PORTIONS	PREPARATION TIME	COOK TIME		
3-4	1 hr	n/a		
SUGGESTED MOMENTS OF CONSUMPTION :				
Breakfast	Dinner	Brunch	Snacks	Appetizer



RECIPE CREATED BY
Katherine Duris, Chef



/ List of ingredients



Perfect Croissant 59103
Quantity: 3-4

Ube pastry cream:

1 cup 3.25% milk

1/2 Vanilla bean

3 Egg yolks

105 gr White granulated sugar

40 gr All purpose flour

1 cup Ube paste

Ube icing:

1 cup Icing sugar

2-4 tbsp Water

2-3 drops Ube extract

/ Preparation steps

STEP 1

Place 2/3 cup of milk into a pot. Reserve the remaining 1/3. In a bowl, whisk together the vanilla, yolks, and sugar. Whisk in the flour. In small amounts, add the reserved 1/3 cup of milk to assist with smoothing out the mixture. Set aside.

STEP 2

Bring the 2/3 cup of milk to a boil. Slowly pour the boiling milk into the egg mixture. Pour back into the pot and return to medium heat. Whisk continuously until the first boiling bubbles appear.

STEP 3

Remove from the heat and strain through a sieve immediately. Stir in the ube paste. Spread out onto a pan in a thin lay and cover to cool rapidly.

STEP 4

While the cream is cooling, take the day-old croissants and make a hole in the bottom by inserting a pairing knife and twisting. Once the ube pastry cream has cooled, place the mixture into a piping bag fitted with a round tip and pipe into the bottom of the croissant.

STEP 5

For the ube icing, place the icing sugar into a bowl. Add 2 tablespoons of water to the icing sugar and stir until smooth. If the consistency is too thick, add additional water, 1 tablespoon at a time, until desired consistency is reached. Add 2-3 drops of the ube extract, or until desired colour has been achieved.