



Preparation time  
**30** mins



Cooking time  
**35** mins



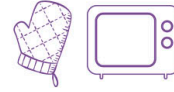
## Ingredients

### Yam & Vanilla Custard Cream

- Milk 250g
- Unsalted Butter 16g
- Egg Yolk 3nos
- Caster Sugar 48g
- Cake Flour 8g
- Corn Flour 11g
- **Green VANILLA FLAVOUR** 2g
- **House YAM EMULCO** 5g

### Choux Puff

- Whipping Cream 175g
- Milk 60g
- Water 50g
- Salt 1g
- Unsalted Butter 15g
- Cake Flour 50g
- Eggs 2nos



## Instructions

- 1 Add in milk and unsalted butter, stir it well.
- 2 Add in egg yolk and caster sugar and beat it well.
- 3 Add in cake flour and corn flour, mixed it well.
- 4 Mix in milk and unsalted butter mixture into the bowl mix it until well combined.
- 5 Once it's mixed, pour into the pan and stir until it becomes custard texture.
- 6 Beat whipping cream till fluffy, and add in into the custard and mixed well.
- 7 Divide the custard cream into two (2) and add in **GREEN HOUSE YAM EMULCO & VANILLA FLAVOUR** respectively.
- 8 Add in water, milk, salt and unsalted butter into pan and stir it well.
- 9 Next, add in cake flour and stir until it becomes like a dough.
- 10 Add in eggs separately and stir it well until it becomes smooth.
- 11 Put baking paper at the tray and placed the puff pastry. Add in cream custard filling on top of the puff.
- 12 At every egde of the puff, place it at the center and pressed it. And put the puff inside the ring.
- 13 Bake at 180°C for 35 minutes. Once it baked, make a hole at the bottom of puff, and add in yam and vanilla custard cream fillings.  
Add icing sugar as garnishing and you're ready to serve.

*Bon Appétit!*