


VIRGIN PINA COLADA CUSTARD



0 made it | 0 reviews



 Ng Wai Kit.

 Sabri Norizan

Located in the heart of Kuala Lumpur's Golden Triangle Dorsett Regency is a stone's throw away from Malaysia's finest shopping malls, eateries, tourist and entertainment spots. Don't forget to indulge in some afternoon tea at the Checkers Café. Represented by Sabri Norizan & Ng Wai Kit.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

VIRGIN PINA COLADA CUSTARD

Choux Paste

- 250ml milk
- 250ml water
- 8g salt
- 200g butter
- 300g cake flour
- 500g egg

Custard

- 150g custard powder



- 250ml pineapple essence
- 100ml coconut milk
- 50ml sweet cream

Croguelin

- 145g butter
- 100g brown sugar
- 180g cake flour
- 10ml vanilla essence
- 5ml colour

Methods and Directions

VIRGIN PINA COLADA CUSTARD

Choux Paste

- Cook milk, water, salt and butter in a pot.
- Once it reaches the boil, stir in the flour into the mixture.
- Beat in a mixer until cool.
- Add in the egg and mix until it becomes a paste.
- Pipe the paste on to the tray. Top with the croguelin.
- Bake at 190°C for 30-35 minutes.

Custard

- Beat the sweet cream.
- Mix all ingredients into a paste.

Croguelin

- Mix all ingredients until the mix becomes a paste.
- Spread on the baking parchment paper. Chill.
- Cut into shape, place on the choux pastry and bake.