

# de leukste taarten shop



## Recipe: 'Boswandeling' Cream Puffs 18+ (+/- 30-35 pieces)

The carnaval and festival season is starting! Are you looking for the perfect way to surprise your friends? The delicious Cream Puffs are filled with Enchanted Cream with 'Boswandeling' liqueur and dipped in chocolate melts with 'Boswandeling' liqueur.

## Boodschappenlijstje

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Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.95



Other ingredients:

- 430 ml water
- 6 eggs
- Bottle of 'Boswandeling' liqueur

### **Step 1: The Cream Puffs**

Preheat the oven to 225°C (convection oven 200°C). Cover 2 baking trays with Wilton Parchment paper. Prepare 200 g FunCakes special edition mix for Cream Puffs as described on the packaging. Put the cream puff batter in a FunCakes decorating bag with Wilton decorating tip round #2A. Squirt the unfilled cream puffs on the parchment paper. Bake the cream puffs in 20-25 minutes brown and let them cool off on the counter top.

### **Step 2: The chocolate dip**

Melt 200 gram FunCakes chocolate melts white in the microwave on 450W. Keep stirring the chocolate. When the chocolate is almost completely melted stir the visible pieces away in the warm melts. Stir 40 ml 'Boswandeling' liqueur and a drip of FunCakes edible FunColours Gel Bright Green through the melts until you get a smooth ganache. Dip the puffs in the chocolate and let them cool off completely, you can put them in the fridge to speed up the process.

### **Step 3: The filling**

Put 400 gram FunCakes mix for Enchanted Cream, 25 ml water, 150 ml 'Boswandeling' liqueur and a drip of Bright Green FunColours gel in a mixing bowl and mix this on a high speed in 3 minutes into a firm cream. Put this in a FunCakes decorating bag with Wilton decorating tip open star #6B. Cut the puffs in half and fill them with the cream. Put the top on and squirt small tufts of Enchanted Cream on the top.