



Mini Bites | Maximum Bliss

Thaw and Serve Dessert concepts with mini Cream Puffs and mini Éclairs



Vanilla Lover's Delight



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RECIPE

Ingredients

Vanilla Cream Puff

(de Boer Food C12000)

Double Vanilla Sauce, *see recipe*

Seasonal Berries, Assorted, on skewers

Raspberry Coulis

Vanilla Bean, Grated

Amounts

4 each

4 Tbsp.

8 each

1 tsp.

Pinch

Preparation Method:

- Spoon 4 equal rounds of Double Vanilla Sauce on plate.
- Place Vanilla Cream Puffs in center of each round of sauce.
- Place small skewer of Berries through top of each Cream Puff.
- Drizzle Raspberry Coulis on plate as shown in photo above.
- Sprinkle plate with grated Vanilla Bean and serve immediately.

RELATED RECIPE - Double Vanilla Cream Sauce

Ingredients

Heavy Cream

Vanilla Extract

Amaretto

Egg Yolks

Sugar, granulated

Amounts

2 cups (vol.)

2 tsp.

1/8 cup

1/2 cup (vol.)

1/2 cup (vol.)

Preparation Method:

- Heat heavy cream, vanilla extract and Amaretto to slow simmer.
- Mix together egg yolks and sugar until smooth.
- Slowly add 1/2 cup of hot cream to egg yolk mixture, whisking constantly.
- Slowly add tempered egg yolk mixture into remaining hot cream. Continue to heat, stirring constantly until mixture thickens and coats the back of a spoon.
- Remove from heat. Transfer into storage container. Allow to cool.
- Refrigerate until ready to use.



Vanilla
C12000
ø 1.5" wt .5 oz
138 pcs/case