



STRAWBERRY CREAM PUFF RING

Supanee Saengwong- Student, Brittany Stotts- Student
Donald Rossignol - Chef Instructor, Nancy Couture –Baker
Central Maine Community College
Auburn, Maine

Ingredients:

Puff

6 Tbsp. butter
¾ c. water
¾ c. all purpose flour
¼ tsp. salt
3 eggs

Filling

3 1/8 oz. pkg. vanilla pudding
1 ½ c. milk
2 tsp. grated orange peel
½ c. whipping cream whipped
1 pt. (2c.) fresh strawberries sliced

Glaze

2 oz. semi-sweet chocolate
2 Tbsp. butter
2/3 c. powdered sugar
2 Tbsp. milk

Puff Directions:

1. Heat oven to 400 degrees F. Grease cookie sheet.
2. In medium saucepan, combine butter and water; bring to a boil over medium heat.
3. Stir in flour and salt; stir constantly, until mixture leaves sides of pan in smooth ball. Remove from heat. Add eggs, one at a time, beating vigorously after each, until mixture is smooth and glossy.

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4. Form ring by placing 8-10 spoonfuls of batter, sides touching on prepared cookie sheet to form an 8 inch circle.
5. Bake at 400 degrees F. For 40-50 minutes or until golden brown.
6. Remove from oven, prick puff with sharp knife. Cool.

Filling Directions:

1. In medium saucepan, combine pudding mix, milk and orange peel.
2. Bring to boil over medium heat, stirring constantly. Boil 1 minute, remove from heat. Cover; cool 1 hour.
3. Fold whipped cream into cooled pudding.

To Assemble:

1. Place puff on serving plate; slice in half horizontally. Spoon pudding mixture into bottom half of puff. Top with strawberries. Replace top of puff.
2. In small saucepan, combine chocolate and butter; cook over medium heat until melted.
3. Stir in powdered sugar and milk; blend until smooth.
4. Drizzle over puff. Serves 8.

This recipe provides at least 20% of the daily value for calcium and may be modified for fat using lowfat or nonfat dairy products.

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