



The Mill House at Maui Tropical Plantation

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Recipe compliments of
Chef Taylor Ponte and The Mill House Restaurant
at Maui Tropical Plantation
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MACADAMIA NUT CREME PUFF

Macadamia Nut Creme made with Maiden Hawaii Naturals Macadamia Nut Oil and Candied Macadamia Nuts

Pastry cream

2 cups milk
4 tbs cream
5 ea egg yolks
1 cup sugar
6 tbs cornstarch sifted
1 1/2 tbs butter, unsalted
2 tbs Macadamia nut oil

-Boil the milk and heavy cream together.

-In another bowl, scale the sugar and pastry powder and combine. Add the egg yolks.

-Pour less than half of the boiled milk mixture into the sugar and pastry powder mixture. Mix to combine.

-Pour the bowl of sugar mixture into the pot with the rest of the boiled milk. Stir the mixture as it boils until it gets sticky.

-Remove from the stove.

-Add the butter and Mac nut oil, mix well.

-Store in the refrigerator.

Pate Choux

1/2 cup butter
1 tsp sugar
1 1/4 cup flour
4 ea large eggs
1/2 tsp salt

-In saucepan melt butter, salt and sugar bring to boil. Stir in sifted flour and cook on medium heat till dough pulls away from the pan. 3-4minutes or so.

- transfer to a mixer and mix on low speed pouring 1 egg in at a time until incorporated.

- transfer to piping bag and portion on a non-stick sheet tray.

- bake 375f for 12 min.