

FRUIT CREAM PUFF

A light and fluffy cream puff stuffed and topped with Vanilla Perfect finish and fresh fruit.

Yield: 1 Cream Puff



INGREDIENTS

4 oz	Perfect Finish® Bettercreme® Vanilla Icing, 15-
	Lb Pail (#03454)

1.2 oz Fresh Fruit (Any)

3 oz SHELL CREAM PUFF (#08467)

DIRECTIONS

- Take a plain cream puff- split in half. Place the bottom half on a board.
- Using a decorating bag with large star tip pipe vanilla better crème inside of the cream puff.
- Glaze fruit and then place on top of the vanilla better crème. Place top half of the cream puff on top of fruit.
- Use a sifter to sprinkle powdered sugar on top of the cream puff.
- With large star tip pipe a rosette on top of the cream puff.
 Glaze and garnish with fresh fruit.