

Blueberry Mango Puff & Garlic Bread

INGREDIENTS: Blueberry Mango Puff

Pastry

Soft unsalted butter	½ cup (55-60 gm)
Water	1 ½ cup
All Purpose Flour	1 cup
Salt	½ tsp sieve together
Sugar	1 tbsp
Eggs	4 (beaten)

Filling

Blueberry Jam	some
White Sugar	1 tbsp
Whipping Cream	200 ml
Mango	1 (peeled and sliced)
Icing Sugar (for garnish)	some

Prep. Time

15 – 20 minutes

Cooking Time

30 – 35 minutes

Serves

20 puffs

* TIPS

Do not open the oven while baking, or else the puffs will not rise nicely.

STEPS

Baking the Puffs

1. Preheat oven to 400° F.
2. Melt butter and mix with water in a saucepan over medium heat. Bring to boil, and add flour mixture all at once.
3. Remove saucepan from heat and stir immediately with a wooden spoon until mixture is smooth. Pour into a bowl and set cool.
4. Gradually add beaten eggs into the mixture. Stir by hand or mix with a mixer until the batter is smooth.
5. Place the mixture in a piping bag and pipe or spoon onto a baking tray lined with a silicone sheet or parchment paper.
6. Pipe or shape the batter about 3" apart.
7. Bake 15 minutes with 400°F for 15 minutes, then turn to 350°F and bake for 20 minutes more.
8. Turn off oven and rest 5 minutes before taking the puffs out from the oven. Set aside.

Filling

1. Whisk the whipping cream with a mixer. Add sugar and mix until stiff.
2. Peel and shred the mango, add into the mixed cream and mix well. Place inside the fridge. Set aside.

Assembling the Puffs

1. Cut the pastry into half. Lightly apply blueberry jam onto the bottom half, and pipe the mango fresh cream onto the top half. Put the top back on.
2. Dust with icing sugar and serve.

Blueberry Mango Puff & Garlic Bread

INGREDIENTS: Homemade Garlic Bread

Italian Bread, bakery-style (unsliced)	1 large loaf
Small Bread (halved, set aside)	4
Italian Olive Oil (cooking olive oil)	3 cups
Garlic, crushed and pressed	1 head
Green Onions	3 stalks
Cherry Tomatoes	8 - 10

Prep. Time

15 minutes

Cooking Time

10 minutes

Serves

6 – 8 people

* TIPS

1. Do not pour the tomato and green onion mixture onto the small breads if not so inclined.
2. Best served hot with your favourite dish.
3. Bake just before serving to obtain best results.

STEPS

1. Preheat oven to 400°F.
2. Cut the large Italian bread almost all the way through to 1/2" to 3/4" slices.
3. In a small bowl, warm the olive oil and garlic with medium heat, until the mixture is smooth and fragrant.
4. Spread a generous amount of the oil mixture onto the Italian bread slices. Put them back into the shape of the loaf (this will ensure there is some of the oil mixture between the slices).
5. Generously spread the oil mixture on each side of small breads too, ready to bake.
6. Put all the oiled bread on a baking tray lined with silicon or parchment paper. Bake for 5-8 minutes 400F, or until the crust is crispy and golden.
7. Cut cherry tomatoes and green onion into small pieces, mix with 3 tbsp of olive oil mixture and pour over the sliced and baked bread immediately.

