Coffee Cream Puffs with Egg Liqueur Filling

czas przygotowania: **75 min**

poziom trudności: **średni**



Delicious coffee-flavoured choux pastry puffs filled with a smooth, creamy custard enriched with egg liqueur. Made using Gellwe Karpatka Cake and Cream Mix, these light and airy pastries combine the rich aroma of coffee with a delicate, indulgent filling. Perfect for afternoon tea, celebrations or a special homemade dessert.

Składniki

For the coffee choux pastry:

- Gellwe Karpatka Cake Mix – 1 pack
- Eggs – 5
- Butter – 120 g
- Water – 1 cup
- Coffee – 1 tbsp
- Butter for greasing the baking tray – as needed

For the cream filling:

- Gellwe Karpatka Cream Mix – 1 pack
- Milk – 400 ml
- Egg liqueur (advocaat) – 40 ml

Sposób przygotowania