

Royal milk tea cream puffs

Craquelin choux filled with an Assam pastry cream, lightened with whipped cream. The tea opens in boiling water first, then steeps in the milk, the way royal milk tea is made.

Source House formula · Original Contains **Wheat · Milk · Egg** Last change Rev 01 · First issue
Equipment 2 half sheets, parchment · Piping bag, 12 mm and 6 mm tips · 4 cm cutter · Fine sieve · Stand mixer · Probe

Yield · puffs	Filling · each	Tea · % of dairy	Plan	Oven · 375 °F
30	≈ 33 g	2.9%	5 h	190 °C

Formula

% · each part's flour = 100

Craquelin and choux each take their own flour as 100. The filling is made from card CR-001 and sits outside.

Tea: loose Assam, broken leaf (BOP) or CTC. Grind the craquelin tea in a spice grinder.

Eggs: stop when the paste falls in a V. Dry air can take all 240 g.

† Tea strength doesn't scale in a straight line; taste before trusting a multiply.

Ingredient	%	Grams	Scaled × ____
A Craquelin · % · its flour = 100			
☐ Unsalted butter · soft	81.8	45	
☐ Light brown sugar	90.9	50	
☐ All-purpose flour	100.0	55	
☐ Assam † · ground fine	3.6	2	
☐ Fine salt · pinch	—	—	
Craquelin	276.4	152	
B Choux · % · flour = 100			
☐ Water	85.7	120	
☐ Whole milk	85.7	120	
☐ Unsalted butter	71.4	100	
☐ Sugar	3.6	5	
☐ Fine salt	2.1	3	
☐ All-purpose flour	100.0	140	
☐ Whole eggs · ≈ 5, hold back 40 g	171.4	240	
Choux paste	520.0	728	
C Filling · outside the formula			
☐ Royal milk tea pastry cream · CR-001	—	≈ 820	
☐ Heavy cream · cold, 36%	—	200	
Filling	—	≈ 1,020	

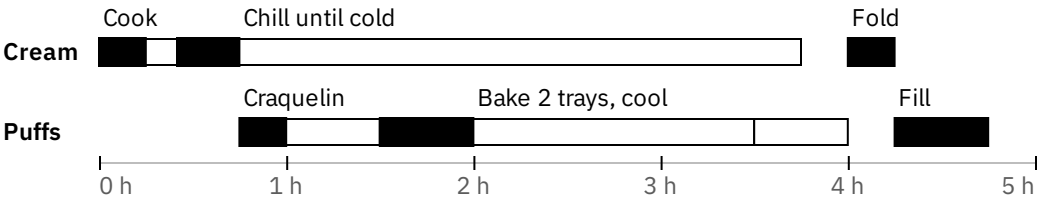
Schedule

One day, about 5 h

Or make the cream and craquelin the day before; start at choux.

■ Hands-on □ Waiting

Start _____



Method

Tick each step

01	Cream. Make card CR-001. Film on the surface; chill until cold and set.	Until cold 2–4 h, 4 °C	☐
02	Craquelin. Beat butter, brown sugar, ground tea and salt. Add flour; mix until it clumps.	2 min Low	☐
03	Roll, cut. Roll between parchment to 2 mm. Freeze flat until firm; cut 30 discs at 4 cm.	30 min Freezer	☐
04	Panade. Bring water, milk, butter, sugar and salt to a boil. Off heat, add all the flour.	— Rolling boil	☐
05	Dry. Back on medium, stir and press the paste until a film forms on the pan.	2–3 min Medium	☐
06	Eggs. Paddle to cool. Eggs in four adds; stop when the paste falls from the paddle in a V.	5 min Paste ≤ 60 °C	☐
07	Pipe. 4 cm mounds, 15 per tray (fig. 1), a frozen disc on each. Tray 2 to the fridge.	10 min 15 per tray	☐
08	Bake. Mid rack, one tray at a time. Door shut 20 min, then drop the heat.	40–45 min 190 → 165 °C 375 → 325 °F	☐
09	Vent. Poke a 6 mm hole in each base. Back in the oven, heat off, door ajar.	10 min	☐

Trials

Change one variable per trial

Water boils near 95 °C at 4,700 ft, so the bloom pulls less. B adds tea; C tries a cold steep for less bitterness.

Variable	Trial A	Trial B	Trial C
Date			
Assam in cream	16 g	20 g	16 g
Steep	10 min, 85 °C	10 min, 85 °C	12 h cold, 4 °C
Tea taste 1–5			
Staff rating 1–5			

Method Cool and fill	10	Cool. On a rack until cold; the shell should sound hollow.	Until cold 20–30 min	☐
	11	Lighten. Whip cream to soft peaks. Beat the cold CR-001 smooth; fold in the whip in two adds.	5 min Soft peaks	☐
	12	Fill. 6 mm tip into the base hole; fill until heavy (fig. 2). Serve within 4 h.	≈ 33 g each	☐

Figures
Fig. 1 to scale

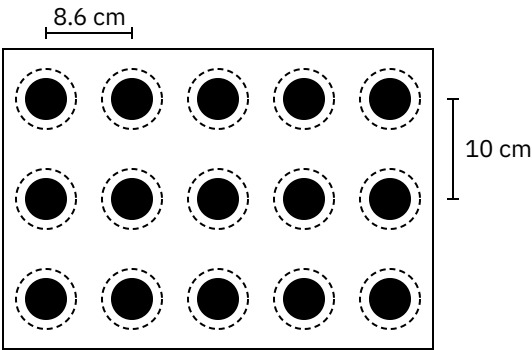


Fig. 1 Half sheet, 15 mounds of 4 cm; dashed = baked size.

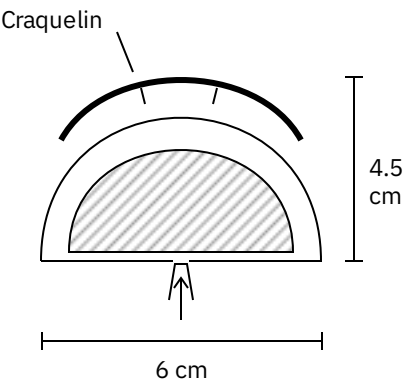


Fig. 2 Fill from the base until the puff feels heavy.

Done when And how it keeps	Done when		Keeps	
	Shell	Golden in the cracks	Shells	1 day, airtight
	Weight	Light, sounds hollow	Re-crisp	5 min, 165 °C
	Cream	Holds a line, cold	Filled	4 h, then 4 °C

If it goes wrong Most likely cause first	Puffs collapsed	Underbaked or door opened early. Bake until the cracks color
	Flat, spread	Paste too loose. Hold back more egg
	Tea tastes weak	Whole leaf or leaves not pressed. Use broken leaf; press hard
	Cream thin once cold	Not boiled long enough. Bubble a full minute

Revisions Newest last	Rev	Date	Change	From
	Rev 01	2026-09-26	First issue, house formula	—