



# CARAMEL ECLAIR

👤 Intermediate level

## ECLAIR

DELI CHOUX  
water

1000g  
1500g

- Mix the DELI CHOUX and water in a planetary mixer with a leaf at medium-high speed for about 15 minutes.
- Leave the dough to rest for at least an hour in the refrigerator.
- With a sac à poche fitted with a ribbed nozzle dress the dough to the desired size on trays.
- Bake in the oven at 180-190°C for about 25 minutes.

## CARAMEL CUSTARD CREAM

SOVRANA  
full-fat milk (3,5% fat)  
caster sugar  
egg yolk  
SINFONIA CARAMEL ORO  
salt

50g  
1000g  
100g  
100g  
400g  
3g

- Mix sugar and SOVRANA dry, add the egg yolk and mix with a whisk.
- Boil the milk and add it to the previously prepared mixture, mix well and bring back to a small boil.
- Add the chocolate, mix well until completely melted, put the film in contact and let it cool in a blast chiller or refrigerator.

## CARAMEL WHIPPED GANACHE

liquid cream 35% fat  
SINFONIA CARAMEL ORO  
liquid cream 35% fat

80g  
130g  
200g

-Form the ganache by bringing the cream to the boil (1) and add it to the chocolate drops, mixing with a whisk or mixing with an immersion mixer.  
- Add the cold cream 2 slowly while continuing to mix.  
-Refrigerate for at least 3 hours (ideally overnight).  
- Whip with a whisk at medium/low speed until a soft and creamy consistency is obtained.

## DECORATION

SINFONIA CARAMEL ORO

Make rectangles with tempered SINFONIA CARAMEL GOLD, taking the size of the Eclairs.  
Leave to crystallize and in the meantime whip the ganache and decorate as desired

## FINAL COMPOSITION

Make three holes in the back of the Eclairs and fill them with the caramel custard



Extraordinary  
made simple.