



ÉCLAIR

DELICIOUS COLOURFUL ÉCLAIR WITH FIVE DIFFERENT FILLINGS

DIFFICULTY LEVEL



ÉCLAIR DOUGH

INGREDIENTS

DELI CHOUX	g 1000
WATER - AT 55°C	g 1300-1400

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15 minutes.

Let the the mixture rest for about 5 minutes, then trasfer it into a pastry bag fitted with a nr 14 round plain tip and pipe some 10cm long strips onto baking trays lined with parchment paper.

Bake at 180-190°C for about 25 minutes.

Out of the oven, let them cool down at room temperature.

DARK CHOCOLATE NAMELAKA

INGREDIENTS

MILK 3.5% FAT	g 500
GLUCOSIO	g 25
LILLY NEUTRO	g 50
RENO CONCERTO FONDENTE 64%	g 830
LIQUID CREAM 35% FAT	g 1000

PREPARATION

Bring milk and GLUCOSIO to boil, then dissolve LILLY using a whisk and pour the mixture onto the chocolate.

Add the cold liquid cream too and emulsify with an immersion blender until you obtain a smooth structure with no lumps.

Refrigerate overnight.

The day after, whip in a planetary mixer with the whisk attachment at medium speed for 3-4 minutes, until foamy.

PISTACHIO FILLING

INGREDIENTS

TOP CREAM	g 200
MILK 3.5% FAT	g 500
JOYPASTE PISTACCHIO PURA	g 50

PREPARATION

Add TOP CREAM to the milk and vigorously stir in a whirl using a whisk, then let the mixture rest for 3 minutes.

Then, combine with JOYPASTE PISTACCHIO PURA by stirring for a short time, until you get a smooth cream.

STRAWBERRY FILLING

INGREDIENTS

TOP CREAM	g 200
MILK 3.5% FAT	g 500
PASTA AROMATIZZANTE FRAGOLA	g 30

PREPARATION

Add TOP CREAM to the milk and vigorously stir in a whirl using a whisk, then let the mixture rest for 3 minutes.

Then, combine with PASTA FRAGOLA by stirring for a short time, until you get a smooth cream.

WHITE CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
WATER	g 300
LILLY CIOCCOLATO BIANCO	g 200

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment at medium speed, until the mousse is well firm.

COFFEE FILLING

INGREDIENTS

TOP CREAM	g 200
MILK 3.5% FAT	g 500
JOYCAFFÈ GRANGUSTO	g 10

PREPARATION

Add TOP CREAM to the milk and vigorously stir in a whirl using a whisk, then let the mixture rest for 3 minutes.

Then, combine with JOYCAFFÈ GRANGUSTO by stirring for a short time, until you get a smooth cream.

COATING AND DECORATION

INGREDIENTS

COVERDECOR CAFFÈ' - HEATED TO 45-50°C	To Taste
COVERDECOR DARK CHOCOLATE - HEATED TO 45-50°C	To Taste
COVERDECOR FRAGOLA - HEATED TO 45-50°C	To Taste
COVERDECOR PISTACCHIO - HEATED TO 45-50°C	To Taste
COVERDECOR WHITE CHOCOLATE - HEATED TO 45-50°C	To Taste

FINAL COMPOSITION

Make three small holes on the backside of the éclair and fill them with the different fillings.

Glaze them with the different COVERDECOR, having care to match them with the respective filling.

Decorate as you like most.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF