



## CARAMEL ECLAIR

### ECLAIR

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#### INGREDIENTS

DELI CHOUX	g 1000
WATER - 55/60°C	g 1500

#### PREPARATION

- 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

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#### INGREDIENTS

SOVRANA	g 50
FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 100
EGG YOLK	g 100
SINFONIA CIOCCOLATO CARAMEL ORO	g 400
SALT	g 3

#### PREPARATION

- 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

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### INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING  
SINFONIA CIOCCOLATO CARAMEL ORO  
LIQUID CREAM 35% FAT - (2) COLD

g 80  
g 130  
g 200

### PREPARATION

-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

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### INGREDIENTS

SINFONIA CIOCCOLATO CARAMEL ORO

### PREPARATION

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

**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF