



CARAMEL ECLAIR

ECLAIR

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

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

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

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