



GOLOSONE

ECLAIR IN A MOULD WITH HAZELNUT DARK CHOCOLATE NAMELAKA CREAM FILLING

DIFFICULTY LEVEL



ECLAIR IN A MOULD

INGREDIENTS

DELI CHOUX

g 1000

WATER

g 1400

PREPARATION

In a planetary mixer, mix DELI CHOUX and water with a flat paddle at medium speed for 10-15 minutes.

Let the dough rest for 5 minutes.

Line micro perforated steel bands with stripes of micro perforated silicone, then fill them with dough.

Bake at 170-190°C in a fan oven for 25-30 minutes.

DARK GIANDUIA NAMELAKA CREAM

INGREDIENTS

MILK

g 150

GLUCOSIO

g 8

SINFONIA CIOCCOLATO GIANDUIA FONDENTE

g 325

LIQUID CREAM

g 300

LILLY NEUTRO

g 35

PREPARATION

Add the glucose to the water and bring to the boil, then add LILLY NEUTRO and pour onto the chocolate.

Emulsify with an immersion blender.

Then, add cold liquid cream while emulsifying constantly.

Refrigerate and let the namelaka cream rest in fridge overnight.

COVERING AND DRESSING

INGREDIENTS

CHOCOSMART CIOCCOLATO

GRANELLA DI NOCCIOLA

FINAL COMPOSITION

Fill the eclair with the namelaka cream and refrigerate.

In a microwave, heat CHOCOSMART at 30/35°C, add GRANELLA DI NOCCIOLA in the ratio 100/20 and stir.

Glaze the eclair.

Whip the remaining namelaka cream and dress the top of the single-portion with it.

Complete the decoration with CHOCOLATE HAZELNUT SHELL.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF