



CARAMEL ECLAIR

👨🍳 Intermediate level

ECLAIR

INGREDIENTS

DELI CHOUX

water

PREPARATION

- 1000g - Mix the DELI CHOUX and water in a planetary mixer with a leaf at medium-
- 1500g 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

full-fat milk (3,5% fat)

caster sugar

egg yolk

SINFONIA CARAMEL ORO

salt

PREPARATION

- 50g - Mix sugar and SOVRANA dry, add the egg yolk and mix with a whisk.
- 1000g - Boil the milk and add it to the previously prepared mixture, mix well and
- 100g bring back to a small boil.
- 100g - Add the chocolate, mix well until completely melted, put the film in contact
- 400g and let it cool in a blast chiller or refrigerator.
- 3g

CARAMEL WHIPPED GANACHE

INGREDIENTS

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

PREPARATION

80g -Form the ganache by bringing the cream to the boil (1) and add it to the
130g chocolate drops, mixing with a whisk or mixing with an immersion mixer.
200g - 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 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