

CARAMEL ECLAIR

Intermediate level

ECLAIR

DELI CHOUX	1000g	-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.
water	1500g	

CARAMEL CUSTARD CREAM

SOVRANA	50g	-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.
full-fat milk (3,5% fat)	1000g	
caster sugar	100g	
egg yolk	100g	
SINFONIA CARAMEL ORO	400g	
salt	3g	

CARAMEL WHIPPED GANACHE

liquid cream 35% fat	80g	-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.
SINFONIA CARAMEL ORO	130g	
liquid cream 35% fat	200g	

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DECORATION

SINFONIA CARAMEL ORO

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