CARAMEL ECLAIR



ECLAIR

INGREDIENTS		PREPARATION
DELI CHOUX	g 1000	-Mix the DELI CHOUX and water in a planetary mixer with a leaf at medium-high speed for about 15
WATER - 55/60°C	g 1500	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 - 55/60°C	g 1500	 - 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.

CARAMEL CUSTARD CREAM

INGREDIENTS		PREPARATION
SOVRANA	g 50	-Mix sugar and SOVRANA dry, add the egg yolk and mix with a whisk.
FULL-FAT MILK (3,5% FAT)	g 1000	- Boil the milk and add it to the previously prepared mixture, mix well and bring back to a small boil.
CASTER SUGAR	g 100	-Add the chocolate, mix well until completely melted, put the film in contact and let it cool in a blast
EGG YOLK	g 100	chiller or refrigerator.
SINFONIA CIOCCOLATO CARAMEL ORO	g 400	
SALT	g 3	



CARAMEL WHIPPED GANACHE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT - (1) BOILING	g 80	-Form the ganache by bringing the cream to the boil (1) and add it to the chocolate drops, mixing with
SINFONIA CIOCCOLATO CARAMEL ORO	g 130	a whisk or mixing with an immersion mixer.
LIQUID CREAM 35% FAT - (2) COLD	g 200	- 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

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

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

