

# 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

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### INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING

SINFONIA CIOCCOLATO CARAMEL ORO

LIQUID CREAM 35% FAT - (2) COLD

### PREPARATION

- g 80 -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.
- g 130
- 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

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### 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