



CHOUX AND ECLAIRS WITH SOUR BLACK CHERRIES AND CREAM

STEP 1

INGREDIENTS

DELI CHOUX	g 1.000
WATER	g 1.300-1.400

PREPARATION

Combine DELI CHOUX with the hot water (50-55°C) at medium speed in planetary equipped with paddle attachment for 10-15 minutes until a lump-free dough is obtained; it is advisable to add the water gradually. Leave the mixture to rest for about 10 minutes; after that, using a pastry bag with smooth nozzle for choux and with star nozzle for the eclairs, deposit it on sheets with ovenproof paper. Decorate making some sliced almonds stick to the surface of the pastry. Bake at 200-220°C in traditional oven and at 170-190°C in rotatory ventilated oven for 25-30 minutes according to the size of the choux or eclairs. After brief cooling, cut the choux or eclairs, fill with FRUTTIDOR KIRSCH and sugared whipped cream and dust with BIANCANEVE PLUS.

STORAGE: the choux or the eclairs made with DELI CHOUX but which are not used immediately can be kept for several days in polythene bags, taking care to make some holes so that 'sweating' can take place; for longer storage, it is advisable to put them into a freezer.

STEP 2

INGREDIENTS

FRUTTIDOR AMARENA	To Taste
WHIPPED CREAM	To Taste

STEP 3

INGREDIENTS

BIANCANEVE PLUS	To Taste
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