

Chocolate Bionda Caramel Eclair

Petits Gâteaux



RECIPE QUANTITY	30	pieces	RECIPE NUMBER	PG20208
-----------------	----	--------	---------------	---------

Pâte à Choux for Eclairs

160 g milk 3.5%	5.64oz
160 g water	5.64oz
160 g butter	5.64oz
4 g salt	0.14oz
6 g granulated sugar	0.21oz
160 g pastry flour type 400	5.64oz
280 g fresh eggs	9.88oz

Bring to a boil the milk, water, butter, salt and sugar. Remove from heat and incorporate the flour, dry-mix for an instant. Roast at high heat for 2-3 minutes, until the dough ball detaches from the rim of the pot. Place the roasted dough in the machine, mix at low speed using a paddle while adding little by little the eggs taken at room temperature. Prepare a smooth and shiny dough.

Eclair with piping bag fitted with a star-shaped nozzle n°13, 12 cm / 47 inches in length, 30 g / 1.1 oz

Salted eclair with piping bag fitted with a star-shaped nozzle n°13, 13 cm / 5.1 inches in length, 36 g / 1.3 oz
pipe on perforated black silpat mat
place on perforated trays

Baking in deck oven:
Baking temperature: 185°C / 365°F
1st baking time: 20 minutes, closed valve
Baking temperatur: 165°C / 329°F
2nd baking time: 20 - 24 minutes opened valvet
Both times 4/4 upper and 3/4 lower heat

Baking in convection oven/ steamer:

Baking temperature: 240°C / 464°F 1/2 fan / circulating air,
closed valvet, turn off the oven
1st baking time: 12 - 14 minutes
Baking time: switch on again at 145°C / 293°F
1/2 fan/ circulation air, opened valvet
2nd baking time: 14 minutes

Chocolate mousse & Bionda

120 g Creme Anglaise	4.23oz
300 g Bionda 36%, White chocolate couverture caramel, Rondo	10.58oz
40 g Gelatine mix solution	1.41oz
380 g heavy cream 35% whipped	13.4oz

Melt the Bionda to 45°C / 113°F. Warm the Crème Anglaise gently to 45°C / 113°F, add the Gelatine Mix and form a ganache together with the couverture. Carefully mix in the lightly whipped cream. Use at 40°C / 104°F.

Creme Anglaise

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
100 g granulated sugar	3.53oz
200 g past. liquid egg yolk	7.05oz

Bring the milk and the cream to a boil. Whip the sugar and the egg yolks to obtain a smooth mixture and add to the hot liquid. Heat to 84°C / 183.2°F, homogenise using a hand blender.

Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Use for further processing or refrigerate.

Chocolate Bionda Caramel Eclair

Petits Gâteaux

Chocolate glaze

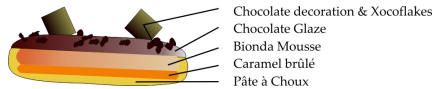
28 g gelatine leaves (1 pc = 2g)	0.99oz
168 g water	5.93oz
400 g heavy cream 35%	14.11oz
400 g Grenada 65%, Dark chocolate couverture, Rondo	14.11oz
40 g cacao powder 20-22%, cacao powder	1.41oz
480 g granulated sugar	16.93oz
170 g water	6oz
60 g butter unsalted	2.12oz

FELCHLIN PRODUCTS

CO49	Bionda 36%, White chocolate couverture caramel, Rondo
CR44	Grenada 65%, Dark chocolate couverture, Rondo
HA01	cacao powder 20-22%, cacao powder
HA45	Xocoflakes Grand Cru Grenada, Coated flakes
TM01	Caramel brûlé fleur de sel, Caramel with fleur de sel

Bloom the gelatine for approx. 10 minutes in cold water, weigh approx. 140 g / 4.9 oz. Heat the heavy cream to 80°C / 176°F and dissolve the bloomed gelatine in the liquid. Add the Grenada 65% couverture and Cacao powder 22 - 24% and stir to obtain an emulsion. Cook the water and the sugar to 125°C / 257°F and add to the cream mixture. Lastly add the butter and homogenize by using a hand blender, use at approx. 28°C / 82.4°F, for frozen cakes use at 40°C / 104°F.

Structure



Chocolate Bionda Caramel Eclair

930 g Pâte à Choux for Eclairs	32.8oz
450 g Caramel brûlé fleur de sel, Caramel with fleur de sel	15.87oz
1240 g Chocolate mousse & Bionda	43.74oz
750 g Chocolate glaze	26.46oz
90 g Xocoflakes Grand Cru Grenada, Coated flakes	3.17oz
60 g Grenada 65%, Dark chocolate couverture, Rondo decoration platelet	2.12oz

Finishing

Cut the top of the eclair. Be aware not to damage one side. Pipe 15 g / 0.5 oz of the Caramel brûlé onto the base, then 40 g / 1.4 oz of the Mousse Bionda. Bring together again the eclair. Place for an instant in the refrigerator. Glaze with Chocolate Glaze, decorate with Xocoflakes and couverture platelets.

Chocolate Bionda Caramel Eclair

Petits Gâteaux



Recipe number : PG20208

Description : Éclair with intérieur of caramel brûlé and Bionda Mousse and covered with Grand Cru chocolate icing

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	358
Selling days	1 day	Kilojoule (kJ)	1500
Selling price		Lipids	25.03 g
Selling unit	1 piece	saturated fatty acids	14.72 g
		Carbohydrates	28.81 g
		of which sugars	23.85 g
		Proteins	4.08 g
		Salt	0.24 g

Declaration :

Cream, sugar, water, **eggs**, **whole milk**, **butter**, cacao butter, **wheat flour**, **cream**, cacao kernel, **whole milk powder**, **wheat glucose syrup (wheat glucose)**, **egg yolk**, butterfat, **whey powder**, edible gelatine, cacao powder, **skimmed milk powder**, maltodextrin, edible salt, **cream powder**, coconut fat, **emulsifier (soya lecithin)**, rapeseed oil, caramel, fleur de sel (sea salt), **glucose (wheat glucose)**, flavour, coating agent (gum arabic), acidity regulator (potassium carbonate), vanilla, emulsifiers (sunflower lecithin), malt extract, paprika, vanilla Madagascar

State 05.07.2022