

Eclairs

Petits Gâteaux



RECIPE QUANTITY	30	eclairs	RECIPE NUMBER	PG20036
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Pâte à Choux

250 g milk 3.5%	8.82oz
25 g water	0.88oz
5 g salt	0.18oz
200 g butter	7.05oz
300 g pastry flour type 400	10.58oz
500 g fresh eggs	17.64oz

Boil milk, water, salt and soft butter, add pastry flour and continue to stir for about 2 - 3 minutes until the dough removes from the pan. Put the dough into a bowl, slowly add the eggs and mix everything together until it can be used for piping. Let it set.

Butter Almond Crumbles

250 g butter unsalted	8.82oz
250 g raw cane sugar fine	8.82oz
250 g pastry flour type 400	8.82oz
250 g almonds peeled, ground	8.82oz

Mix soft butter, brown sugar and almond powder together. Slowly incorporate pastry flour and let set in the refrigerator. Rub until crumbly. Bake in the preheated oven.

Baking temperature: 180°C / 356°F

Baking time: approx. 15 minutes

Pastry cream

80 g Vanilla cream powder,	2.82oz
Custard powder with vanilla, warm	
1000 g milk 3.5%	35.27oz
25 g granulated sugar	0.88oz
200 g past. liquid egg yolk	7.05oz

Mix the Vanilla cream powder with one part of cold milk. Boil the second half of milk with sugar. Add the vanilla cream mix into the boiled milk. Stir to a Pastry Cream. Finally, add the egg yolk and reboil to a pastry cream. Refrigerate

Crèmeux Chocolate Maracaibo 65%

100 g milk 3.5%	3.53oz
400 g heavy cream 35%	14.11oz
60 g granulated sugar	2.12oz
120 g past. liquid egg yolk	4.23oz
300 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	10.58oz

Boil the cream and milk. Whisk the sugar and egg yolks and mix together with the hot liquid, homogenise and cool to 25°C. Warm the couverture to 50°C. Stir together to form a homogeneous and smooth crèmeux. Chill overnight. Whip a la minute until frothy.

Raspberry Jam

250 g fresh raspberries	8.82oz
250 g granulated sugar	8.82oz
5 g yellow pectin	0.18oz

Warm fresh raspberries. Mix granulated sugar and pectin well. Combine everything together and heat to 103°C / 217.4°F.

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1280 g Pâte à Choux	45.15oz
800 g Butter Almond Crumbles	28.22oz
1305 g Pastry cream	46.03oz
960 g Crèmeux Chocolate Maracaibo 65%	33.86oz
505 g Raspberry Jam	17.81oz

Pâte à Choux

By using a pastry bag, pipe the Pâte à Choux dough onto a parchment paper and bake in the preheated oven.

Baking temperature: 200°C / 392°F

Baking time: approx. 10 minutes

Cut the baked Pâte à Choux lengthwise.

Finishing

Pipe the different creams on the top, decorate.

FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
UE03	Vanilla cream powder, Custard powder with vanilla, warm

Please note: Some products are not available in all markets

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Petits Gâteaux



Recipe number : PG20036

Description : Various Pâte à choux filled with pastry cream, chocolate crémeux and raspberry jam

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	290
Selling days	1 day	Kilojoule (kJ)	1215
Selling price		Lipids	18.55 g
Selling unit	1 eclairs	saturated fatty acids	9.03 g
		Carbohydrates	24.44 g
		of which sugars	15.48 g
		Proteins	5.92 g
		Salt	0.18 g

Declaration :

Whole milk, wheat flour, eggs, sugar, butter, cream, egg yolk, raspberries, raw cane sugar, almonds, cacao kernel, maize flour, cacao butter, water, edible salt, gelling agent (pectin), colouring agents (riboflavin, sunset yellow S, beta-carotene), dried glucose syrup, vanille, gelling agents (carbo bean gum, guar gum), vanilla extract Madagascar

State 18.03.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation