

Eclair Fina Noble

Petits Gâteaux



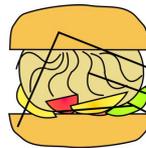
RECIPE QUANTITY 30 eclairs

RECIPE NUMBER PG20055

Eclairs

| | |
|-----------------------------|---------|
| 400 g milk 3.5% | 14.11oz |
| 200 g butter | 7.05oz |
| 20 g granulated sugar | 0.71oz |
| 280 g pastry flour type 400 | 9.88oz |
| 4 g salt 1 Prise | 0.14oz |
| 400 g fresh eggs | 14.11oz |

Structure



Eclair
Pastry Cream & hazelnut
Seasonal fruits

FELCHLIN PRODUCTS

| | |
|------|--|
| DC74 | Fina Noble Piemontese 60%, Praline Paste Hazelnut |
| UE05 | Vanilla cream powder, Custard powder with vanilla, Warm |

Combine milk, butter and sugar and bring to a boil, add pastry flour and salt, cook like a Pâte à Choux, add the whole eggs to the hot dough, knead in the mixer.

Pastry Cream à la Fina Noble Piemontese

| | |
|---|---------|
| 750 g milk 3.5% | 26.46oz |
| 70 g granulated sugar | 2.47oz |
| 120 g Vanilla cream powder, Custard powder with vanilla, Warm | 4.23oz |
| 50 g granulated sugar | 1.76oz |
| 250 g milk 3.5% | 8.82oz |
| 200 g Fina Noble Piemontese 60%, Praline Paste Hazelnut | 7.05oz |

Combine milk and first quantity of sugar and bring together to a boil. Mix Crèmepulver vanilla cream powder and the second quantity of sugar and dilute in cold milk, add to the hot milk and reboil. Fold the Fina Noble Piemontese 60% hazelnut paste into the mixture, store in the refrigerator. Whip in the mixer until creamy.

Egg Wash

| | |
|-----------------------------|---------|
| 600 g past. liquid egg yolk | 21.16oz |
| 400 g milk 3.5% | 14.11oz |

Mix the ingredients well.

Eclair Fina Noble

1300 g Eclairs 45.86oz

1440 g Pastry Cream à la Fina
Noble Piemontese 50.79oz

Egg Wash

Eclair

Pipe logs of 10 cm / 3.9 inches length, by using a pastry bag with a nozzle No 15, brush with Egg Wash. Finally, line with a fork, bake.

Baking temperature: 180 - 200°C/ 356 - 392°F

Baking time: approx. 25 minutes

Finishing

Cut the Eclairs lengthwise, decorate the bottom piece with some seasonal fruits, glaze with gelée. Pipe the Pastry Cream à la Fina Noble Piemontese over the fruits, by using a pastry bag with a star nozzle No 12. Top with the upper Eclair piece, dusted before with decor powder.

Eclair Fina Noble

Petits Gâteaux



Recipe number : PG20055

Description : Eclair with hazelnut pastry cream

| Sales data : | | Nutritional values per 100 g : | |
|---------------------|----------|---------------------------------------|---------|
| Shelf life | 2 days | Kilocalorie (kcal) | 221 |
| Selling days | 1 day | Kilojoule (kJ) | 927 |
| Selling price | | Lipids | 12.53 g |
| Selling unit | 1 eclair | saturated fatty acids | 5.65 g |
| | | Carbohydrates | 21.86 g |
| | | of which sugars | 10.33 g |
| | | Proteins | 4.97 g |
| | | Salt | 0.25 g |

Declaration :

Whole milk, eggs, wheat flour, sugar, butter, hazelnuts 4%, maize starch, cacaobutter, edible salt, colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, thickening agent (locust bean gum and guar gum), vanilla extract Madagascar, vanille, **egg yolk**

State

05.07.2022