

Lemon éclair meringué



1 Choux pastry

Tegral Ultra	187.5 g
Water (20°C)	1720 g
Oil	450 g

Method

Mix all the ingredients 4 min at slow speed using a paddle Pipe on a metal baking tray with baking paper as support using a starred piping head.

Baking parameters:

- deck oven: 180°C 10 min dampers closed + 30 to 35 min dampers opened
- rack oven: 170°C 10 min dampers closed + 30 to 35 min dampers opened
- convection oven: 150°C 25 min dampers closed + 170°C 5 min dampers opened + 175°C 10-15 min dampers opened (air ventilation low)

2 Croustillant

PatisFrance Pralircrac Blanc	900 g
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Method

Heat in a micro-wave the **PatisFrance Pralircrac Blanc**, then spread it finely with a rolling pin between two guitar sheets. Freeze. Cut stripes adapted to the size of the éclair.

3 Lemon pastry cream

Cremyvit Classic	180 g
Water (cold)	500 g
Deli Lemon Pie	800 g

Method

Mix the **Cremyvit Classic** and the water together at high speed for 4 minutes. Put it to one side on the fridge. Cook the **Deli Lemon Pie** in a pan until the boiling point or in the oven floor at 180°C during 10 minutes, and once cooled down. Finally incorporate it in the pastry cream.

4 Italian meringue

Ovablanca	500 g
Water (30°C)	250 g

Method

With a whisk, beat the **Ovablanca** and the water together at high speed during 5 minutes approximately.

Dressing

Cut the superior part of the éclair.

Pipe a thin layer of the Lemon pastry cream at the bottom, put the **Croustillant** stripe and finish to garnish with the Lemon pastry cream.

With a paddle spread the surface.

With a Saint Honoré piping bag, put the **Ovablanca** eringue.

Decoration

Put some lime zest on top.