

Eclair & Choux

Religieuse

For 20 pieces



Chocolate Crust

Flour	120 g
Butter	100 g
Pretachoco PatisFrance	5 g
Brown Sugar	100 g

Mix all ingredients to a dough and roll it between 2 papers: 2 mm.

Choux Pastry

Puratos Tegral Clara Ultra	500 g
Water	860 g
Oil	200 g
Pretachoco PatisFrance	25 g

Mix all ingredients in slow speed 4 minutes with paddle. Pipe 20 big and 20 small choux. Cut the size of the choux out of the chocolate crust and place it on top. Bake 180°C first 10 minutes damper closed. Rest 180°C damper open during 30 minutes depending on the size of the choux.

Crusty Pralirac

Pralirac Chocolait PatisFrance	300 g
Belcolade Milk Selection	100 g

Melted both ingredients and mix together. Spread out on a baking paper till 3 mm. Let set in the fridge.

Fruit Jelly

Starfruit Griotte PatisFrance	300 g
Glucose	40 g
Sugar	40 g
Pectine NH	50 g

Heat the Starfruit and glucose till 40 °C. Add sugar and pectine, mixed. Boil for 2 min. Let cool down.

Praliné Mousse

Cream	100 g
Gelatine	4 g
Water	24 g
Praliné Extra PatisFrance	168 g
Whipped Cream	50 g

Heat the fresh cream and fold in the Praliné Extra. Melt the gelatin and add to previous mix. Fold in the slightly whipped fresh cream.

Finishing

- Pipe 5gr of fruit jelly in the choux. Fill it completely with the Praliné mousse.
- Cut a circle of pralirac on place it on top of the big choux. Hold the choux 5 sec in a oven of 100°C, the pralirac will melt over the choux.
- Sprinkle some cocoa powder with gold powder on top of the small choux and place on top of the big one.
- Decorate with a small square and a roasted hazelnut.