

Éclair's

Cuisine: French
Food category: Desserts
























Author: Jaroslav Mikoška

Company: Retigo



Program steps

Preheating: 220 °C

1	 Hot air	 100 %	 Termination by time	 00:05	hh:mm	 210 °C	 70 %	
2	 Hot air	 100 %	 Termination by time	 00:15	hh:mm	 170 °C	 70 %	
3	 Hot air	 0 %	 Termination by time	 00:05	hh:mm	 170 °C	 70 %	

Ingredients - number of portions - 10

Name	Value	Unit
water	225	g
milk 3.5%	200	ml
butter	225	g
caster sugar	10	g
salt	6	g
plain wheat flour	300	g
chicken eggs	450	g

Nutrition and allergens

Allergens: 1, 3, 7
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	347.1 kJ
Carbohydrate	23.4 g
Fat	24.2 g
Protein	8.9 g
Water	0 g

Directions

Combine water, milk, butter, sugar and salt in a medium pot. Bring to a boil over medium heat.
Add the flour and stir with a wooden spoon until the mixture comes together and forms a dough. Continue to stir the dough until it begins to dry and you see a film start to form at the bottom of the pot as the result of the dough sticking, 1 to 2 minutes.
Transfer the dough to a stand mixer fitted with a paddle. Add the eggs one at a time on med low setting on the mixer until all the eggs have been incorporated.
Transfer mixture to a piping bag and pipe onto a parchment lined baking pan. Cook in the combi oven. Remove from oven and let cool. Then fill with pastry cream and dip in ganache.

Recommended accessories



Perforated aluminium sheet, teflon coated