

Milk chocolate eclair

made by Bart de Gans



Recipe

Coffee Tonka cremeux:

| | |
|-----------------|------|
| Heavy cream 35% | 180g |
| Milk | 180g |
| Egg yolks | 65g |
| Sugar | 35g |
| Coffee beans | 35g |
| Tonka | 4g |

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Coffee Tonka cremeux:

Vanilla cremeux:

| | |
|----------------------|------|
| White couverture 35% | 85g |
| Cream 35% | 195g |
| Bourbon vanilla bean | 5g |
| Vanilla extract | 1g |
| Powdered gelatine | 3g |
| Water for gelatine | 15g |
| Chilled cream 35% | 195g |

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Vanilla cremeux:

Coffee chocolate mousse:

| | |
|--------------------|------|
| Cream | 600g |
| Dark chocolate 53% | 220g |
| Pate a bombe | 100g |
| Milk | 200g |
| Gelatin | 10g |
| Coffee beans | 30g |

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Coffee chocolate mousse:

Short pastry:

| | |
|-----------------|------|
| Flour | 900g |
| Butter | 640g |
| Sugar | 560g |
| Eggs | 200g |
| Salt | 6g |
| Coffee powder | 5g |
| Black colouring | 5g |
| Cocoa powder | 25g |

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Short pastry:

Milk chocolate mousse:

| | |
|--------------------|------|
| Cream | 600g |
| Dark chocolate 53% | 220g |
| Pate a bombe | 100g |
| Milk | 200g |
| Gelatin | 10g |

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Milk chocolate mousse:

Assembly, layout and finishing

Enjoy this exciting recipe.

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