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
Totaal	

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
Totaal	

Vanilla cremeux:

Coffee chocolate mousse:

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

Coffee chocolate mousse:

Short pastry:

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

Short pastry:

Milk chocolate mousse:

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

Milk chocolate mousse:

Assembly, layout and finishing
Enjoy this exciting recipe.

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