

Eclair with creamy salted butter caramel

Recipe for 4 persons



Description

Another variant of the choux dough is the recipe of eclairs. Chocolate variation for this recipe with crispy chocolate cereals.

Note

For cereals remain crisp at the moment of eating, better do this step at the last moment. To help the chocolate freezes faster, remove the plate in the refrigerator for 5 minutes then remove and leave to room temperature.

Ingredients

For the choux

- 120 Gr Water
- 120 Gr Milk
- 15 Gr Sugar
- 5 Gr Salt
- 110 Gr Butter
- 7 Gr Vanilla extract
- 140 Gr Flour
- 5 Unit(s) Egg

For the salted butter caramel cream

- 95 Gr Sugar
- 270 Ml Milk
- 1 Clove(s) Madagascar vanilla
- 3 Unit(s) Egg yolk
- 20 Gr Cornstarch
- 110 Gr Butter
- 1 Gr Maldone salt
- 1 Leaf(ves) Gelatin

For the ivory chantilly

- 250 Ml 35% whipping cream
- 80 Gr White chocolate
- 0.50 Clove(s) Madagascar vanilla
- 24 Beads Dark chocolate

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **400 F°**

For the eclairs

In a saucepan bring to boil the water, the milk, the sugar, the salt, the butter and the vanilla. Remove from the stove and add the flour with a wooden spoon. Cook together on the fire until the dough pulls away from the edge of the pan. Put the mix in the mixer and add the eggs one by one. Fill a pastry bag with the dough and realize the eclairs, 12 cm long on a baking tray with parchment paper. Put it in the oven and cook it until it gets golden brown.

Preparation for the chocolate pastry cream

In a saucepan, heat milk. In a bowl, vigorously whisk together the sugar and eggs. Add flour and cornstarch and whisk until the mixture is smooth. Add the hot milk gradually, whisking. Return to saucepan and bring to a boil over medium heat, whisking constantly. Remove from heat and add the butter and chocolate and stir until all is melted.

Preparation for the chocolate cereals

Melt the milk chocolate in the bain-marie. At the last moment, pour the chocolate on cereals and mix delicately.

To serve

Cut the top of the eclairs on their length, then with a pastry bag fitted with a star tip, filled the eclairs with custard. Arrange on top of eclairs some chocolate cereals.

Bon appétit!