

LAURENT DUCHÊNE - MOF

# ARABICA COFFEE ÉCLAIR

For 10 éclairs

## Ingredients

### CHOUX PASTRY

100 g water  
100 g semi-skimmed milk  
5 g fine salt  
5 g caster sugar  
100 g dry butter  
120 g flour (type T65)  
200 g fresh eggs

### COFFEE CRÈME PÂTISSIÈRE

500 g milk  
70 g egg yolk  
10 g caster sugar  
12 g flour (type T65)  
30 g powdered flan mix  
**18 g Pure Arabica Colombian coffee extract**

### COFFEE FONDANT ICING

500 g white fondant icing  
20 g 38% milk chocolate  
**18 g Pure Arabica Colombian coffee extract**  
30 g glucose DE 40  
3 drops water-soluble yellow food colouring

## Preparation

### CHOUX PASTRY

Bring the water, milk, salt, sugar and butter to the boil.  
Add the sifted flour all in one go and dry out over a high heat.  
Transfer into a bowl and add the eggs one by one.  
Using a fine fluted piping nozzle (#15), pipe onto a sheet of Silpat in 14cm x 2.5 cm lengths.  
Bake in a deck oven at 160°C for 40 minutes.

### COFFEE CRÈME PÂTISSIÈRE

Bring the milk to the boil.  
Beat the egg yolks and sugar until pale.  
Add the flour, custard powder and coffee extract.  
Cook by bringing it to the boil (30 sec/L of milk)  
Transfer into a container and chill quickly.

### COFFEE FONDANT ICING

Melt the white fondant, coffee extract, glucose and food colouring in a bain-marie at 35°C.  
Melt the chocolate at 35°C.  
Mix everything together.  
Use at 34 degrees.

### ASSEMBLY AND DECORATION

Fill the éclairs with the coffee cream (55-60g per éclair). Glaze the éclairs with the coffee fondant icing.

## Associated products



EXTRACT  
PURE ARABICA  
COLOMBIAN COFFEE