

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

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