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1315

Éclairs de l'uxes

Caramel Éclair

Quantity	Ingredients	Item No.
30 pcs.	Éclairs	
	Caramel Cream	
100 g	Crème Tradition TK	3449
1.000 g	Milk	
100 g	Sugar	
15 g	Caramel Paste	216
300 g	Cream, whipped, unsweetened	
	Basic Recipe for peanut crumbles	
150 g	Bienetta	335
150 g	Peanuts, salted	
5 g	Salt	
	Decoration	
	Peanut crumble	
300 g	Alpine Milk Schokoladino	432
	Icing sugar	



Instructions
Mix the **Crème Tradition TK** with a part of the milk. Bring the remaining milk and sugar to a boil. Stir the **Crème Tradition TK** solution into the boiling milk and bring to a boil. Allow the cream to cool and then fold in **Caramel Paste** and the whipped cream. Fill the éclairs with the cream, coat with **Alpine Milk Schokoladino** and sprinkle peanut crumbles on top. Dust with icing sugar.

Mix **Bienetta** with peanuts and salt, spread the mixture on a baking tray lined with baking paper and bake.
Allow to cool and then crush slightly with a rolling pin.

Lemon Meringue Éclair

Quantity	Ingredients	Item No.
30 pcs.	Éclairs	
	Citron Meringue Cream	
100 g	Crème Tradition TK	3449
1.000 g	Milk	
100 g	Sugar	
45 g	Lemon Paste	203
15 g	Lemon NOBLESSE	270
300 g	Cream, whipped, unsweetened	
	Meringue	
25 g	Eisan	307
285 g	Sugar	
140 g	Water	
	Decoration	
	Lemon zests	
	Red currants, fresh	



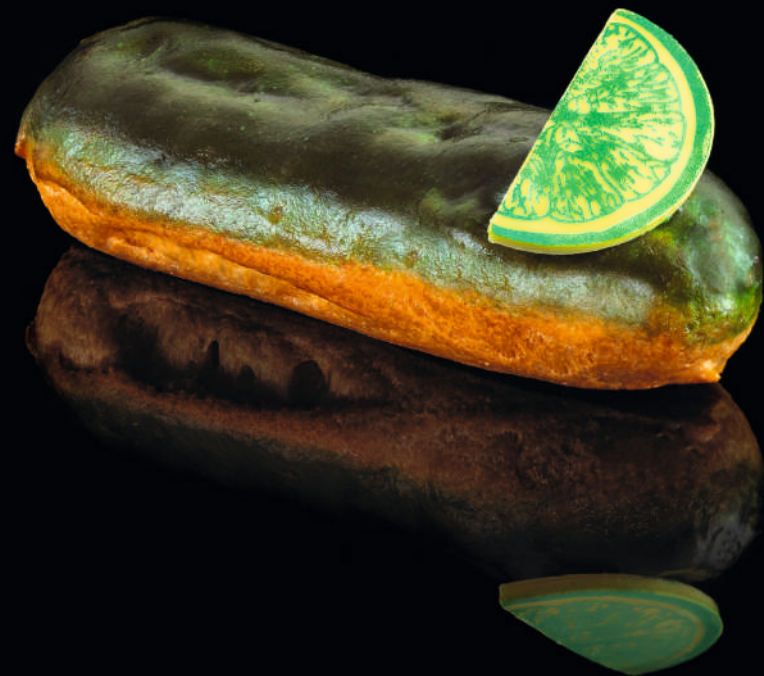
Lime Éclair

Quantity	Ingredients	Item No.
30 pcs.	Éclairs	
	Lime Cream	
100 g	Creme Tradition TK	3449
1.000 g	Milk	
100 g	Sugar	
30 g	Lime Paste	251
300 g	Cream, whipped, unsweetened	
	Decoration	
300 g	Glaze (see basic recipe)	
30 pcs.	Chocolate decoration	

Instructions

Mix **Creme Tradition TK** with a part of the milk. Bring the remaining milk and sugar to a boil. Stir **Creme Tradition TK** solution into the boiling milk and bring to a boil.

Allow the cream to cool and then fold in the **Lime Paste** and the whipped cream. Fill the éclairs with the cream, coat with the glaze and decorate with the chocolate decoration.



Pistachio Éclair

Quantity	Ingredients	Item No.
30 pcs.	Éclairs	
	Pistachio Cream	
400 g	Creme Classic	336
1.000 g	Water	
70 g	Pastarom Paste Pistachio H	67290
15 g	Pastarom Paste Orange H	67280
	Decoration	
300 g	Glaze (see basic recipe)	
30 g	Pistachios, chopped	565
30 pcs.	Chocolate decoration	

Instructions

Whip all ingredients of the Pistachio Cream quickly with the machine. Fill éclairs with the Pistachio Cream, cover with glaze and sprinkle with **pistachios**.



Cookie Éclair



Quantity	Ingredients	Item No.
30 pcs.	Éclairs	
Cookies Cream		
400 g	Creme Classic	336
1.000 g	Water	
85 g	Gelatop Cookies Ice Cream Paste	405
Decoration		
300 g	Alpine Milk Schokoladino	432
150 g	Cookie crumbs	

Instructions
Whip all ingredients of the Cookies Cream quickly with the machine.
Fill the éclairs with the Cookies Cream, coat with **Alpine Milk Schokoladino** and sprinkle with cookie crumbs.

Latte Macchiato Éclair



Quantity	Ingredients	Item No.
30 pcs.	Éclairs	
Latte Macchiato Cream		
400 g	Creme Classic	336
1.000 g	Water	
70 g	Latte Macchiato Paste	281
Decoration		
150 g	Schokoladino	368
150 g	Blancoladino	415
30 pcs.	Chocolate decoration	

Instructions
Whip all ingredients of the Latte Macchiato Cream quickly with the machine.
Fill the éclairs with the Latte Macchiato Cream, coat with **Schokoladino** and **Blancoladino** and marble.

Eclair Type Crème Brûlée



Quantity	Ingredients	Item No.
30 pcs.	Éclairs	
	Crème Brûlée Cream	
100 g	Crème Brûlée	155
350 g	Milk	
350 g	Dairy cream, liquid	
95 g	Sanett solution (see basic recipe Sanett)	330
280 g	Dairy cream, whipped, unsweetened	
55 g	Decor Brown Sugar Confectionery	919
	Decoration	
300 g	Blancoladino	415
2 g	Vanilla Moroni Paste	220
1 g	Egg Yellow PLUS	922
30 pcs.	Chocolate decoration	
60 g	Decor Brown Sugar Confectionery	919

Instructions
Mix **Crème Brûlée** with a part of the milk. Bring the remaining milk & cream to a boil. Stir the mixed **Crème Brûlée** solution into the boiling milk and bring to a boil. Allow the cream to cool and then fold in the Sanett solution, whipped cream and **Decor Brown Sugar Confectionery**. Fill the éclairs with the cream.
Mix **Blancoladino** with **Vanilla Moroni Paste** and **Egg Yellow PLUS** and coat the éclairs with it. Sprinkle with **Decor Brown Sugar Confectionery**.

Mascarpone & Raspberry Eclair

Quantity	Ingredients	Item No.
30 pcs.	Éclairs	
	Mascarpone Cream	
130 g	Fond Royal Mascarpone	129
210 g	Water	
525 g	Dairy cream, whipped, unsweetened	
40 g	Raspberry Paste	208
	Decoration	
300 g	Glaze (see basic recipe)	
30 pcs.	Raspberries, fresh	
	Icing sugar	
30 pcs.	Chocolate decoration	

Instructions
Prepare the Mascarpone Cream, marble in **Raspberry Paste** and fill the éclairs with it. Cover the éclairs with glaze, decorate with raspberries and dust slightly.



Cheese-Cream Éclair



Quantity	Ingredients	Item No.
30 pcs.	Éclairs	
Cheese Cream		
200 g	Fond Royal Cheese-Cream	130
320 g	Water	
800 g	Dairy cream, whipped, unsweetened	
Decoration		
600 g	Strawberries, fresh	
300 g	Jelly glaze strawberry (see basic recipe)	
30 g	Pistachios, chopped	565

Instructions
Prepare the Cheese Cream. Halve the éclairs, turn over the top half and spread the Cream Cheese on both halves.
Put the two éclair halves together, decorate with strawberries, glaze with Jelly glaze strawberry and garnish with **pistachios**.

Fruit Éclair



Quantity	Ingredients	Item No.	Instructions
30 pcs.	Éclairs		
Cream			
250 g	Creme Ideal	337	Prepare the cream. Halve the éclairs, turn over the top half and spread the cream on both halves. Put the two éclair halves together, decorate with fruits and glaze with Jelly glaze neutral.
625 g	Water		
15 g	Orange Paste	201	
Decoration			
900 g	Fruits, fresh		
300 g	Jelly glaze neutral (see basic recipe)		

Cheesecake & Banana Éclair

Quantity	Ingredients	Item No.
30 pcs.	Éclairs	
Cheesecake Mixture		
270 g	Cheesecake Mix	189
270 g	Water (45 °C)	
65 g	Pastarom Paste Banana H	67250
40 g	Toffee Paste	419
15 g	Sugar	
460 g	Curd Cheese	
210 g	Dairy cream, whipped, unsweetened	
Basic Recipe for almond crumbles		
150 g	Almonds, chopped	
150 g	Bienetta	335
Decoration		
300 g	Glaze (see basic recipe)	
50 g	Banana chips	
	Almond crumbles	



Instructions
Mix **Cheesecake Mix** with water, **Pastarom Paste Banana H**, **Toffee Paste** and sugar, add Curd Cheese and whip for 3 minutes. Fold in the whipped cream and fill the éclairs. Cover with glaze, decorate with almond crumbles and banana chips.

Mix the almonds and **Bienetta**, spread the mixture out on a baking tray lined with baking paper and bake.
Allow to cool and then break into small pieces.

Black Forest Cherry Éclair

Quantity	Ingredients	Item No.
30 pcs.	Éclairs	
750 g	Fruchtback Cherry	359
Black Forest Cherry Cream		
80 g	Fond Royal Neutral	124
100 g	Water	
400 g	Dairy cream, whipped, unsweetened	
25 g	Black Forrest Cherry Brandy Paste	217
Chocolate Cream		
65 g	Fond Royal Chocolate	120
80 g	Water	
325 g	Dairy cream, whipped, unsweetened	
Decoration		
300 g	Schokoladino glaze	
45 g	Chocolate decoration	
	Gold powder	
30 pcs.	Cherries, fresh	
	Pistachios, chopped	565

Instructions
Cover éclairs with Schokoladino glaze and sprinkle with chocolate decoration. Once the glaze has become firm, halve the éclairs and pipe the **Fruchtback Cherry** inside. Prepare the Black Forest Cherry Cream and the Chocolate Cream add it in dots on to the éclairs. Put the upper half on top of the éclairs. Decorate with gold powder, cherries and **chopped pistachios**.



Bavarian Cream Éclair

Quantity	Ingredients	Item No.
30 pcs.	Éclairs	
	Bavarian Cream	
300 g	Crème Bavaretté	339
420 g	Water	
630 g	Dairy cream, whipped, unsweetened	
	Decoration	
440 g	Top-Fondant	136
60 g	Water	
28 g	Power Filling Neutral	360
2 g	Gelatop Delfino Blue Ice Cream Paste	392
30 pcs.	Chocolate decoration	

Instructions

Whip **Crème Bavaretté** with water quickly for 5 minutes with the machine, then fold in the whipped cream. Fill the éclairs with the Bavarian Cream. Boil **Top-Fondant** with water for 3 minutes and cover the éclairs.

Mix **Power Filling Neutral** with **Gelatop Delfino Blue Ice Cream Paste** and decorate the éclairs.



Éclairs

Quantity	Ingredients
1.000 g	MELLA ÉCLAIR/IREKS
1.600 g	Water
450 g	Oil

Instructions

Combine all ingredients and leave them to rest for 5 minutes. Then mix it at medium speed for 5-7 minutes into smooth, homogeneous consistency.

Baking temperature: approx. 210°C.

Baking time: approx. 20 minutes.

Glaze

Quantity	Ingredients	Item No.
400 g	Topglanz	310
400 g	Power Filling Neutral	360
100 g	Blitz-Fondant	136
100 g	Water	

Instructions

Heat up water and **Blitz-Fondant**, add **Topglanz** and **Power Filling Neutral**. Boil for 3 minutes. Add the colouring as required and cover the éclairs.

Basic recipes

Jelly glaze strawberry

Quantity	Ingredients	Item No.
50 g	Doppelgel Strawberry	369
250 g	Sugar	
1.000 g	Water	

Instructions

Mix **Doppelgel Strawberry** and sugar. Stir into water and bring to the boil shortly.

Jelly glaze neutral

Quantity	Ingredients	Item No.
100 g	CentoGel Neutral	396
300 g	Sugar	
1.000 g	Water	

Instructions

Mix **CentoGel Neutral** and sugar. Stir into water and heat to 95°C.

Schokoladino glaze

Quantity	Ingredients	Item No.
400 g	Schokoladino	368
200 g	Cream, liquid	
50 g	Sanett solution (s. basic recipe Sanett)	330

Instructions

Heat up dairy cream. Stir **Schokoladino** into cream. Add Sanett solution and fold in carefully.