



Rose éclairs



**VALRHONA**
Let's imagine the best of chocolate®

Rose éclairs

AN ORIGINAL RECIPE BY *l'École Gourmet Valrhona*

Makes 10 éclairs

To be done the day before:

IVOIRE 35% and rose water
whipped ganache

To be done on the day:

Choux pastry
RASPBERRY INSPIRATION
crèmeux
RASPBERRY INSPIRATION
crunchy coating

Required utensils:

SILKOMART oblong ring tart kit
(height 2cm x length 14.5cm)

IVOIRE 35% AND ROSE WATER WHIPPED GANACHE

Preparation time: 15 minutes

Rest time before use: 12 hours

113g Whipping cream 35%
25g Acacia honey
½ Vanilla bean
153g IVOIRE 35% chocolate
290g Cold whipping
cream 35%
5g Rose extract

Heat the 113g cream with the honey and vanilla seeds. Combine with the melted **IVOIRE 35%** in three batches while mixing with a spatula. Add 290g of cold whipping cream with 5g of rose extract all at once and mix using a hand blender to form a perfect emulsion. Store in the refrigerator, seal the surface with plastic wrap and leave to set before using, ideally overnight.

CHOUX PASTRY

Preparation time: 40 minutes

80g Water
80g Whole milk
2g Caster sugar
2g Fine salt
2g Vanilla powder*
75g Unsalted butter
90g Plain flour
140g Eggs

Bring the milk, water, butter, sugar and salt to the boil. Off the heat, sift on the flour and vanilla powder*. Place back on the heat and use a spatula to help evaporate any liquid off the dough. Stop once the dough comes away from the edges of the saucepan. Place the resulting dough in the bowl of your food processor and use the paddle attachment to mix it to cool it down. Beat the eggs and incorporate them one by one into the dough. Stop mixing when it has a ribbon-like, glossy texture. Using a piping bag with a 13mm plain round nozzle, add 30g of choux pastry in greased moulds lined with baking paper (2cm thick and 14cm long strips). Fully cover with a sheet of baking paper and place a tray on top to prevent the éclairs from rising and ensure they remain regular throughout the baking process. Bake in a fan-assisted oven at 180°C for approx. 35 minutes. Remove the tray and finish drying the éclairs for 5 minutes at 170°C in a fan-assisted oven.

**The vanilla powder is made by scraping the beans, drying them in the oven for 2 hours at 80°C and then blending.*

Come relish a truly delicious experience at the Cité du Chocolat in Tain l'Hermitage and take part in our pastry-making workshops and courses.

For more information, go to the Valrhona Cité du Chocolat website: www.citeduchocolat.com / Valrhona - 26600 Tain l'Hermitage - France     www.valrhona.com

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(Continued)

RASPBERRY INSPIRATION CRUNCHY COATING

Preparation time: 10 minutes

400g **RASPBERRY
INSPIRATION**
40g Grape seed oil

Melt the **RASPBERRY INSPIRATION** at 45°C, then add the grape seed oil. Mix well and set aside.

Use this glaze at 35°C for frozen cakes.

RASPBERRY INSPIRATION CRÉMEUX

Preparation time: 10 minutes

200g Raspberry purée
10g Acacia honey
6g Gelatine powder
30g Water for the gelatine
260g **RASPBERRY
INSPIRATION**
400g Whipping cream 35%

Mix the raspberry purée and honey and heat them to approx. 80°C.

Add the rehydrated gelatine.

Gradually pour the mix onto the melted **RASPBERRY INSPIRATION**, stirring all the while with a spatula. Add the cold whipping cream and mix using a hand blender.

Set aside.

ASSEMBLY

Preparation time: 2 hours

Fresh raspberries and/or rose petals

Cut down the middle of the éclairs lengthwise.

Place guitar sheets in the éclair moulds, then place the éclair bases in the moulds and pour 60g of

RASPBERRY INSPIRATION crèmeux on top. Freeze for 15 minutes.

Place the upper half of the éclair on top and freeze for another 30 minutes.

Fully glaze the éclairs with the **RASPBERRY INSPIRATION** crunchy coating and place into the freezer for 30 minutes.

Beat the **IVOIRE 35%** and rose water whipped ganache until its texture is soft and frothy, easy to pipe.

Using a piping bag with a 10mm fluted nozzle, finely pipe the **IVOIRE 35%** rose water ganache on top of the éclairs.

For the presentation, decorate with fresh raspberries and/or rose petals.