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VANILLA
ECLAIR



MAKES 24 DESSERTS

VANILLA EXTRACT CRÉMEUX

Heavy cream 36%	860g
NOROHY organic bourbon vanilla extract	34g
Egg yolks	200g
Sugar	170g
Gelatin powder 220 Bloom	8.5g
Water	42g

Bring the cream and vanilla paste to a boil. In the meantime, **mix** the egg yolks and sugar without whisking. **Combine** these two mixtures. **Heat** to a temperature of approx. 185°F (84-85°C), **strain** through muslin and **add** the rehydrated gelatin. **Store** at 40°F (4°C).

CHOUX PASTRY

Whole milk	220g
Mineral water	220g
European-style butter	170g
Sugar	10g
Salt	7g
All-purpose flour	240g
Eggs	430g

Bring the milk, water, butter, sugar and salt to a boil. **Add** the flour and, with the pan still on the heat, use a spatula to help **evaporate** any liquid off the dough. Gradually **add** the eggs using the paddle attachment of a stand mixer. **Bake** at 355°F (180°C) for approx. 20 minutes.

OPALYS AND VANILLA EXTRACT FONDANT ICING

Heavy cream 36%	150g
NOROHY organic bourbon vanilla extract	8g
Gelatin powder 220 Bloom	2g
Water	10g
OPALYS 33% chocolate	230g
Absolu Cristal neutral glaze	100g

Heat the cream and vanilla paste, **add** the gelatin and gradually **combine** it with the melted chocolate using a spatula until an emulsion forms. Immediately **mix** using an immersion blender to **make** a perfect emulsion.

This recipe is brought to you by:



An original recipe by:
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Once the mixture is complete, **add** in the neutral glaze melted to 160°F (70°C) and **mix** together using a spatula so that no air bubbles **form**. **Mix** with an immersion blender and **sift** out any lumps.

ADVICE FROM THE CHEF

It is important to make sure the mixture **forms** an emulsion. When you use it, **heat** the glaze in the microwave to **avoid incorporating** any air bubbles, but also to avoid **destabilizing** the emulsion. If you follow these instructions, the glaze will keep its supple, shiny texture for 48 to 72 hours after being defrosted or used.

OPALYS 33% chocolate	AS NEEDED
Vanilla powder	AS NEEDED

PREPARATION

Make the vanilla crèmeux and **store** it at 40°F (4°C). **Make** the choux pastry dough and use a piping bag with an 18mm plain round nozzle to **pipe** it into éclairs on a silicone mat. **Spray** on a fine layer of grape seed oil, then **bake** at 355°F (180°C) for 40-50 minutes with the oven door ajar. If you are using a fan oven, **heat** it to 480°F (250°C), then **switch** the heat off as soon as you have put the éclairs in and **keep** the oven door shut. As soon as the choux pastry has **blown up** and started to **change color**, **turn** the oven back up to 355°F (180°C) and **open** the door slightly. Allow the choux pastry to slowly **finish cooking** and **dry out**.

DECORATIONS

Cut the guitar paper into 16×30cm sheets and **sprinkle** them lightly with vanilla powder. Use a cone to **draw on** fine 14cm lines of pre-set Opalys couverture at 5cm intervals, then **cover** them over with another guitar sheet. **Press down** gently, then before the couverture sets completely, **roll** the decoration around a pastry rolling pin. **Leave to set** for 12 hours.

FINISHING TOUCHES

Make 3 holes in the éclairs, then **fill** them with lightly whisked vanilla crèmeux. **Melt** the glaze at approx. 75°F (25°C) in the microwave and **ice** the éclairs. **Finish off** by placing a chocolate decoration on each éclair.