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**VANILLA ECLAIR**





MAKES 10 PIECES

## CHOUX PASTRY

Whole milk.....	125g
Water.....	125g
Honey.....	14g
Salt.....	4g
Butter.....	110g
All-purpose flour.....	160g
Eggs.....	6

**Put** the milk, water, honey, salt and cubed butter into a saucepan. Bring the mixture to a **boil**, take it off the heat and add in the flour. **Mix** in the flour and leave the mixture to **soak** up any liquid for a few minutes.

**Put** the mixture into a bowl and leave it to cool. Gradually **add** in the beaten eggs, mixing vigorously until they are completely incorporated.

Use a plain round 18mm nozzle to **pipe** out evenly sized eclairs and **bake** them at 355°F (180°C) for approx. 35 minutes (use the conventional rather than fan setting).

## VANILLA CRÈME PÂTISSIÈRE

Whole milk.....	220g
Sugar.....	65g
Egg yolks.....	3
Cornstarch.....	25g
Heavy cream 36%.....	90g
All-purpose flour.....	10g
Butter.....	40g
<b>NOROHY</b> Organic Bourbon Vanilla Extract.....	20g

**Boil** the cream, milk and vanilla extract. **Beat** the egg yolks with the sugar in a bowl until the mixture has blanched, then **add** the flour and cornstarch and mix them in well.

**Combine** a third of the hot milk with the flour mixture and **whisk** it in. **Put** the mixture into the pan with the remaining milk, **mix** it in and **heat** it gently, whisking all the while, until it thickens.

Put the mixture in a bowl and let it cool for approx. 30 minutes before adding the cubed butter.

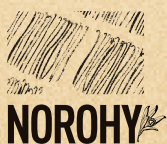
**Mix** them in until they are completely incorporated.

**Cover** the surface with plastic wrap and leave to **set** in the refrigerator.

## VANILLA WHIPPED GANACHE - TONKA BEAN\*

<b>VALRHONA</b> Ivoire 35% white chocolate.....	100g
Heavy cream 36%.....	200g

This recipe is brought to you by:



Gelatin.....	2g
Tonka bean.....	1/2
<b>NOROHY</b> Organic Bourbon Vanilla Extract.....	20g

**Hydrate** the gelatin in a large quantity of cold water. **Melt** the chocolate in a bain-marie and **heat** 100g of cream with the vanilla extract and tonka bean. Once the cream is very hot, take it off the heat and leave it to **infuse** for 20 minutes in the lidded pan. **Remove** the tonka bean and **boil** it again before **adding** the hydrated gelatin (which you have wrung out).

Gradually **pour** over the melted white chocolate while **emulsifying** with a spatula. **Add** the 100g portion of cold cream in one go, **mix** it in thoroughly and **cover** its surface with plastic wrap. Leave to **set** overnight in the refrigerator.

\* *The tonka bean is optional – you can use vanilla only.*

## FINISHING TOUCHES

**Beat** the vanilla ganache using an electric whisk until you have a firm chantilly cream. **Put** the cream in a piping bag with a V-cut nozzle.

Use a spatula to **loosen** the crème pâtissière a little and **put** it in a piping bag with a nozzle. **fill** your eclairs with vanilla crème pâtissière, then **pipe** the whipped ganache onto the eclairs.



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