

BELCOLADE

ÉCLAIR AU CHOCOLAT

Complexity level   



COMPOSITION

For 48 parts of 130g

1. Pâte À Choux
2. Cocoa Sablage
3. Custard Chocolate



Created by Jeffrey De Weyer

An éclair is a long, thin pastry that is filled with cream and topped with icing. Its name comes from the French word for lightning.



INGREDIENTS

1. Pâte à Choux

Belcolade Premium Dutch Cocoa Powder Cacao-Trace	70 g
Semi Skimmed Milk	500 g
Butter	200 g
Sugar	10 g
Salt	10 g
Wheat flour all purpose	230 g
Whole Eggs	550 g

2. Cocoa Sablage

Belcolade Premium Dutch Cacao Powder Cacao-Trace	50 g
Butter	200 g
Sugar	250 g
Wheat flour all purpose	200 g

3. Custard Chocolate

Belcolade Selection Noir Intense Cacao-Trace	105 g
Whole Milk	1000 g
Sugar	175 g
Corn Starch	60 g
Whole Eggs	150 g
Egg Yolk	50 g
Vanille Pod	1 g
Whipped Cream	513 g

PREPARATION

Composition part

- Boil the milk with butter, sugar and salt. Add the sieved flour and **Belcolade Premium Dutch Cocoa powder Cacao-Trace**. Make dry dough.
- Remove from the induction and add the eggs slowly. It's not necessary to put all the eggs in depending on the dough.
- Pipe eclairs on a baking tray with Silpain®.

Composition part

- Make dough from all the ingredients. Roll out on 2 mm and cut rectangles (size of the éclair).
- Put on pre-piped eclairs and bake at 170 °C for around 25-35 min with a closed damper.

Composition part

- Make custard cream from milk, sugar, corn starch, eggs and vanilla.
- Add **Belcolade Selection Noir Intense Cacao-Trace**.
- Cover the custard with plastic and put in the fridge (4 °C). When the custard is cold you can incorporate the semi whipped cream.

Assembly

- Decorate with **Belcolade Selection Noir Intense Cacao-Trace**.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	965.95 / 231.2	12.75 g / 7.23 g	23.02 g / 13.98 g	1.25 g	5.38 g	0.35 g

*Indicative values based on theoretical calculations.

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