

BELCOLADE ÉCLAIR SO'CHOC



COMPOSITION

For 40 éclairs

1. Almond and hazelnut crumble
2. Pate à choux
3. Crèmeux So'Choc
4. So'Choc fondant



Created by Stéphane Leroux

The **Belcolade Expression So'Choc** chocolate offers an unmatched taste journey, helping you to create the most unique tastes in all your chocolate applications even the most classic ones.



INGREDIENTS

1. Almond and hazelnut crumble

Cold butter	180g
Hazelnut powder	100g
Almond powder	100g
Caster sugar	200g
Flour	240g
Salt	6g

2. Pâte à choux

Whole milk	250g
Water	250g
Butter	200g
Salt	10g
Caster sugar	10g
Flour	300g
Whole eggs	450g

3. Crèmeux So'Choc

Belcolade Expression So'Choc Cacao-Trace chocolate	1000g
Whole milk	1600g
Vanilla pods	2pieces
Egg yolk	320g
Caster sugar	200g
Glucose	200g

PREPARATION

Composition Almond and hazelnut crumble

- Mix all the ingredients in a mixer using a sheet of paper until it is completely smooth.
- Roll out the dough into 2 mm rounds and chill.
- Once the dough has cooled, cut into rectangles the same size as the éclairs, and chill until ready to use on the choux pastry.

Composition: Pâte à choux

- Mix the whole milk, water, butter, salt and sugar and bring to a boil.
- Remove from the heat, add the flour and allow it to dry for a few minutes.
- Put the mixture in a mixer and add the eggs a little at a time
- Arrange the éclairs on Silpain sheets and top with the crumbling crumbs
- Bake in a fan-assisted oven at 180°C for approx. 30 min.

Composition: Crèmeux So'Choc

- Heat the milk with the vanilla and glucose until it boils.
- Mix the egg yolks with the caster sugar and stir into the boiling whole milk
- Poach at 85°C and pour through a chinois over the So'Choc chocolate
- Blend with a hand blender, cover with cling film and set aside at 4°C for at least 12 hours before use.

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ÉCLAIR SO'CHOC

INGREDIENTS

4. So'Choc fondant

Belcolade Expression So'Choc Cacao-Trace chocolate	80g
White fondant	500g
Glucose	50g
Water (according to aspect)	10g

PREPARATION

Composition: So'Choc fondant

- Heat the fondant with the glucose to 38°C.
- Add chocolate and water according to desired viscosity and adjust temperature to 38°C.
- Use the fondant directly to glaze at the éclairs.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1323.75 / 316.55	16.51 g / 8.55 g	35.56 g / 24.06 g	1.86 g	5.41 g	0.37 g

*Indicative values based on theoretical calculations.

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