

# Éclair's

Cuisine: **French**  
Food category: **Desserts**



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Company: **Retigo**



## Program steps

Preheating:

220 °C

1	 Hot air	 100 %	 Termination by time	 00:05 hh:mm	 210 °C	 70 %	
2	 Hot air	 100 %	 Termination by time	 00:15 hh:mm	 170 °C	 70 %	
3	 Hot air	 0 %	 Termination by time	 00:05 hh:mm	 170 °C	 70 %	

Ingredients - number of portions - 10		
Name	Value	Unit
water	225	g
milk 3.5%	200	ml
butter soft	225	g
caster sugar	10	g
salt	6	g
plain wheat flour	300	g
chicken eggs	450	g

Nutrition and allergens	
Allergens: 1, 3, 7 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	347.1 kJ
Carbohydrate	23.4 g
Fat	24.2 g
Protein	8.9 g
Water	0 g

Directions

Combine water, milk, butter, sugar and salt in a medium pot. Bring to a boil over medium heat.

Add the flour and stir with a wooden spoon until the mixture comes together and forms a dough. Continue to stir the dough until it begins to dry and you see a film start to form at the bottom of the pot as the result of the dough sticking, 1 to 2 minutes.

Transfer the dough to a stand mixer fitted with a paddle.

Add the eggs one at a time on med low setting on the mixer until all the eggs have been incorporated.

Transfer mixture to a piping bag and pipe onto a parchment lined baking pan. Cook in the combi oven. Remove from oven and let cool. Then fill with pastry cream and dip in ganache.

## Recommended accessories



Perforated aluminium  
sheet, teflon coated