



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Patisserie



## FINISHED PRODUCT

Choux, Eclair, Sweet Good

# FRUIT FILLED ÉCLAIR

## INGREDIENTS

### Group : Choux Bun

Ingredient	KG
<a href="#">Choux Paste Mix</a>	1.000
Margarine	0.160
Egg	1.120
Water	1.065
<b>Total Weight:</b>	<b>3.345</b>

### Group : Filling

Ingredient	KG
<a href="#">Instant Cream</a>	1.000
Water	1.430
<a href="#">Fruit Filling - Raspberry 50%</a>	0.400
<b>Total Weight:</b>	<b>2.830</b>

### Group : Assembly/Decoration

Ingredient	KG
<a href="#">Rich Chocolate Fudgice</a>	1.500
<b>Total Weight:</b>	<b>1.500</b>

Yield: 75 Eclairs

## METHOD

### Choux Bun

1. Add [Choux Paste Mix](#), margarine and water into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Slowly add the egg in portions whilst beating on medium speed.
4. Scrape down.
5. Mix for 1 minute on high speed.
6. Using a plain or star tube, pipe 45g éclair shells.
7. Bake at 225°C for 25 minutes.
8. Allow to dry with the oven door open for 10 minutes once the bake has finished.

### Filling

1. Add the water to a mixing bowl, fitted with a whisk.
2. Over low speed, add the [Instant Cream](#).
3. Scrape down using the whisk.
4. Whip on high speed for 4 minutes.
5. Fold in the [Fruit Filling - Raspberry 50%](#).

### Assembly/Decoration

1. Pipe a line of warmed [Rich Chocolate Fudgice](#) onto the éclair shell.
2. Slice the éclair shell in half and fill the bottom layer with 25g of [Fruit Filling - Raspberry 50%](#).
3. Top the fruit filling layer with 35g of the fruit filling cream mix.