



RECIPE BY FRÉDÉRIC HAWECKER

Chocolate éclair

Recipe in 2 steps



1

Pâte à choux

Milk	250g	17.0 %	Boil the water, the milk, the salt, the sugar and the butter.
Water	250g	17.0 %	
Salt	10g	0.6 %	Add the flour and dry.
Sugar	10g	0.6 %	Let it cool while whisking and add the egg progressively.
Butter	200g	13.6 %	Set and cook at 180°C for about 20 min.
Flour T55	300g	20.4 %	
Egg	450g	30.6 %	
Total	1470g	100%	

2

Crèmeux

Cream	500g	27.9 %	Mix the egg yolks and the sugar and pasteurise with boiling liquids.
Milk	500g	27.9 %	
Egg yolk	200g	11.1 %	Strain onto LARGO® 70%.
Sugar	100g	5.5 %	Mix to make a nice emulsion.
Dark chocolate LARGO 70%	490g	27.3 %	Set in the fridge (positive cold) for 12 hours minimum.
Total	1790g	100%	Fill the éclairs.