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## Recipe: White Chocolate Almond Eclair



## Ingredients

320 ml water  
120 g butter  
4 g salt  
6 g sugar  
10 g milk powder  
160 g plain flour  
5 large eggs, beaten  
Servings  
6  
Person

## Preparation

- 1 Preheat the oven to 180°C
- 2 In a saucepan large enough put the salt, sugar, butter cut in small pieces and water. Heat slowly until butter is melted.
- 3 In a bowl sift the flour with the milk powder.
- 4 In another bowl break the eggs at room temperature and whisk them into an omelette with a fork.
- 5 Bring the liquid in the saucepan to the boil and, immediately, pour all the flour. With a spatula stir strongly until the mix is homogenous.
- 6 Put the hot pastry in a mixer bowl and stir with the paddle attachment at low speed for a couple of minutes to let steam evaporate. Add the eggs little by little waiting each time that all the eggs have been well incorporated into the pastry.
- 7 When the pastry is homogenous and shiny stop the mixer and remove the bowl. Stir the pastry with a spatula and put into a pastry bag fitted with the required fluted nozzle.
- 8 Pipe éclairs on two 60 X 40 trays brushed with vegetable oil.
- 9 Place two trays into the oven. Close the door. Bake 40 minutes.

10 Take off the trays and let cool on rack.

## Cooks Note

### *FILLING AND ASSEMBLING*

#### **Filling ingredients:**

150 grams almond paste  
225 grams white chocolate  
380 grams cream  
10 grams gelatine  
50 grams water

In a pan, heat the cream and mix the almond paste.  
In a bowl, melt the white chocolate. Add in the hot cream mixture.  
Mix gelatine with water. Add in the pan.  
Mix everything thoroughly. Refrigerate before using.

#### **Icing ingredients:**

240 grams Valrhona white chocolate  
225 grams cream  
500 grams Valrhona neutral glaze  
5 grams white powder colourant  
5 grams cinnamon powder

In a pan, heat the neutral glaze until liquid.  
In a bowl, heat the cream together with the white chocolate. Mix and add in the hot glaze.  
Remove pan from heat. Add in the white powder colourant and cinnamon powder. Mix with immersive blender until homogenous.  
Refrigerate before using.

#### **Assembly:**

Place the almond filling in a piping bag.  
Pipe inside the choux.  
Dip the top of the filled choux in the cinnamon icing.  
Garnish with caramelized crushed almonds.

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