



Éclair à la framboise au parfum de rose Raspberry Éclair with Rose perfume

Création de Michel WILLAUME

Pâte à Choux/Pastry dough

Lait entier/Whole milk	250g
Eau minérale/Mineral water	250g
Beurre/Butter	200g
Sucre inversi/Inverted sugar	10g
Sel/Salt	5g
Farine T45/FlourT45	305g
Cacao poudre/Cocoa powder	30g
Oeufs entiers/Whole eggs	420g

In a saucepan, bring to a boil the water with the milk, the salt and the butter. In a same time, sift the flour with the cocoa powder. Take the saucepan out the flame and mix the powders into the boiling mixture. Bring back to the heat to cook and dried the forming dough. Pour into the mixing machine and add gradually the whole eggs until right consistency. Pipe directly the pastry dough making éclairs, choux and freeze. Bake directly the frozen pastry dough in the oven at 230°C, stop the oven and push on again when the temperature dumps to 160°C. Finish the cooking.

Crème à la framboise au parfum de rose/Raspberry cream with rose perfume

Purée framboise/Raspberry puré	250g
Jaunes d'oeufs/Egg yolks	140g
Oeufs entiers/Whole eggs	160g
Sucre semoule/Granulated sugar	150g
Beurre pomade/Soft butter	150g
Gélatine/Gelatin	4g
Extrait naturel de rose/Natural rose extract	1 drop

Soak the gelatin in a large amount of cold water and squeeze dry. Mix together all the ingredients except the butter. Bring to the boil, stirring all the time, until the texture jellifies.

Leave to cool to 35-40°C, then add the butter and the rose extract and form an emulsion by mixing with an electric mixer. Refrigerate until use.



Glacage rouge framboise/Red raspberry glaze

Sucre semoule/Granulated sugar	100g
Lait entier/Whole milk	250g
Crème fleurette 35% mg/Heavy cream 35% fat	200g
Glucose/glucose	100g
Chocolat blanc/White chocolate	780g
Absolu cristal/Absolu cristal	350g
Colorant rouge/Red color	

Put the gelatin leaves in cold water. Make a caramel with the sugar. Stop the cooking with the hot milk mixed with the glucose. Bring to a boil and add the strained gelatin leave. Pour into the melted chocolate to obtain a good emulsion. Heat the Absolu cristal (65/70°C) and blend it into the chocolate mixture. Let cool down and use at 28°C.