

Eclair Pistachio Tropic

Petits Gâteaux



Recipe for 2.187 kg/ 30 pieces

Recipe No.: PG20169

Pâte à Choux for Eclairs

160 g	5.64 oz	milk 3,5%
160 g	5.64 oz	water
160 g	5.64 oz	butter
4 g	0.14 oz	salt
6 g	0.21 oz	granulated sugar
160 g	5.64 oz	pastry flour type 400
280 g	9.88 oz	fresh eggs

Bring to a boil the milk, water, butter, salt and sugar.
Remove from heat and incorporate the flour, dry-mix for an instant. Roast at high heat for 2-3 minutes, until the dough ball detaches from the rim of the pot. Place the roasted dough in the machine, mix at low speed using a paddle while adding little by little the eggs taken at room temperature. Prepare a smooth and shiny dough.

Eclair with piping bag fitted with a star-shaped nozzle n° 13, 12 cm/ 4,7 inches in length, 30 g/ 1.1 oz
Salted eclair with piping bag fitted with a star-shaped nozzle n°13, 13 cm/ 5.1 inches in length, 36 g/ 1.3 oz pipe on perforated black silpat mat
place on perforated trays

Baking in deck oven:

Baking temperature: 185°C/ 365°F

1st baking time: 20 minutes, closed valve

Baking temperature: 165°C/ 329°F

2nd baking time: 20-24 minutes opened valve

Both times 4/4 upper and 3/4 lower heat

Baking in convection oven/ steamer:

Baking temperature: 240°C/ 464°F 1/2 fan/ circulating air, closed valve, turn off the oven

1st baking time: 12-14 minutes

Baking time: switch on again at 145°C/293°F

1/2 fan/ circulation air, opened valve

2nd baking time: 14 minutes

Mango & Pineapple Confit

40 g	1.41 oz	butter
240 g	8.47 oz	fresh pineapple
240 g	8.47 oz	fresh mango
100 g	3.53 oz	granulated sugar
6 g	0.21 oz	pectin NH
4 g	0.14 oz	gelatine leaves

Melt the butter in a pot and add the pineapple cubes and roast. Add the mango cubes and let simmer approx. for 5 minutes. Mix the sugar and pectin and gradually add to the fruits. Blend the fruit cubes coarsely using a mixer, then continue to simmer for approx. 5 minutes. Incorporate the bloomed and pressed out gelatine. Store in airtight containers in the refrigerator until use.

Pistachio Filling

50 g	1.76 oz	natural yoghurt
------	---------	-----------------

www.felchlin.com

TOWN & COUNTRY
FINE FOODS

Telephone 0845 672 8000

Condirama
ATELIER DES SAVEURS

Felchlin
SWITZERLAND

Fax 01753 691774

orders@tcfinefoods.co.uk

Eclair Pistachio Tropic

Petits Gâteaux

150 g 5.29 oz Pistachiosa F **S12.DK06E**
2 g 0.07 oz gelatine leaves 4 1/2 pieces
230 g 8.11 oz heavy cream 35%

Gently heat the yoghurt. Add the melted Pistachiosa pistachio filling and bloomed gelatine and mix until well combined. Allow to cool. Fold in the whipped heavy cream. Refrigerate overnight. The next day, pipe 10 g/ 0,35 oz of the Pistachio Filling from the bottom using a piping bag with a nozzle.

Decoration

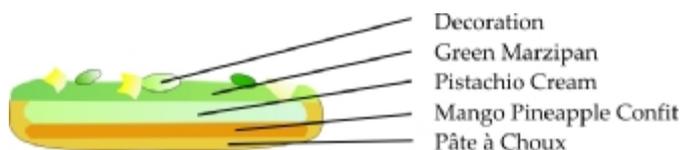
450 g 15.87 oz Deco-Marzipan, green special order
300 g 10.58 oz cold glazing gel
75 g 2.65 oz candied mango
150 g 5.29 oz glazed pineapple, cut into triangles
150 g 5.29 oz pistachios

Completion

Cut the Eclair surface, don't intersect leaving one side not cut. Pipe 20 g of the Mango Pineapple Confit onto the base, then uniformly 30 g of the Pistachio Mousse. Carefully close the eclair. Refrigerate for a short time. Roll out the green marzipan to 2 mm/ inches and cut pieces of 2 x 12 cm, rounded edges. Brush with silver powder and glaze with cold gel. Garnish with confited pineapple and mango pieces, place some pistachios. getrockneten Mangostückchen dekorieren, Pistazien auflegen.

Felchlin products

Art. no	Products
S12.DK06E	P istachiosa F, pistachio filling, firm
KK04	Deco-Marzipan, green, modelling marzipan special order



Decoration
Green Marzipan
Pistachio Cream
Mango Pineapple Confit
Pâte à Choux

www.felchlin.com

TOWN & COUNTRY
FINE FOODS

Telephone 0845 672 8000

Condirama
ATELIER DES SAVEURS

Felchlin
SWITZERLAND

Fax 01753 691774

orders@tcfinefoods.co.uk