

Cocoa and coconut eclairs

(12 éclairs 12 cm long)



LÉONCE BLANC COCONUT PUREE



Frozen tub
1 kg



Cocoa and coconut eclairs

Cocoa crumble

Butter	150 g
Brown sugar	180 g
Cocoa powder	20 g
Flour	160 g

MIX all the chilled ingredients together, until forming a homogeneous paste. **SPREAD** this paste between two dipping sheets of 2 mm thick. **CUT** rectangles at the size of your eclairs.

Choux pastry

Water	150 g
Milk	150 g
Caster sugar	5 g
Salt	4 g
Butter	130 g
Flour	170 g
Eggs	270 g

IN A SAUCEPAN, boil the water, the milk, the caster sugar, the salt and the butter. **ADD** the flour and dry until mixture comes away from the sides of the pan. **PUT** that paste into a mixer. **WITH A FLAT BEATER**, stir the eggs gradually. **PIPE** about 12cm lengths of pastry. **LAY** the cocoa crumble bands upon the eclairs. **BAKE** at 180°C/356°F for 30 minutes.

Syrup for whipped cream

Water	60 g
Caster sugar	90 g


IN A SAUCEPAN, boil the water with the caster sugar.

Cocoa whipped cream

35% liquid cream	530 g
Syrup	130 g
Cocoa powder	40 g

IN A SAUCEPAN, boil the liquid cream, the syrup and the cocoa. **MIX** all together and keep aside 4 hours before using it.

Coconut compote

 Frozen coconut puree Léonce Blanc	750 g
Caster sugar	40 g
Pectin x 58	12 g

IN A SAUCEPAN, boil the coconut puree with the caster sugar and the X58 pectin previously mixed together. **MIX** and keep aside.

Decor

Crispy balls	100 g
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ASSEMBLY

SLICE the eclairs in half lengthways. **FILL** with cocoa whipped cream on each part. **IN THE MIDDLE** of the eclair, fill with coconut compote. **MAKE** little balls of cocoa whipped cream all around the coconut compote. **CLOSE** your eclairs and decorate the top.

