

Strawberry Pistachio Eclairs



Ingredients Choux

Water	0.500 kg
Milk	0.500 kg
Butter	0.350 kg
Salt	0.010 kg
Sugar	0.020 kg
Flour	0.700 kg
Eggs	1.000 kg

Custard

Fruffi Strawberry	0.450 kg
Whipped Cream	0.450 kg

Crunchy Layer

Croquant Pistachio	0.500 kg
---------------------------	-----------------

1. Boil Milk, Water, Sugar, Salt and Butter.
2. Add sieved Flour. Boil.
3. Place inside a mixing bowl, slowly add the eggs.
4. Pipe Éclairs on bake proof paper, and bake at 220° Celsius 20 minutes. Open vent after 5 minutes baking.
5. Cut in halves and spread some Croquant on top.
6. Mix Fruffi with Cream and pipe inside.
7. Glaze with Fondant Extra white colored in red.

www.csmbakerysolutions.com

CSM Bakery Solutions
International Operations
Theodor-Heuss-Allee 8
28215 Bremen/Germany

tel: +49 421 3502 200
fax: +49 421 3502 232
email: Info.international@csmbakerysolutions.com