



## GOLOSONE

ECLAIR IN A MOULD WITH HAZELNUT DARK CHOCOLATE NAMELAKA CREAM FILLING

**DIFFICULTY LEVEL**



### ECLAIR IN A MOULD

#### INGREDIENTS

DELI CHOUX	g 1000	In a planetary mixer, mix DELI CHOUX and water with a flat paddle at medium speed for
WATER	g 1400	10-15 minutes.
		Let the dough rest for 5 minutes.
		Line micro perforated steel bands with stripes of micro perforated silicone, then fill them with dough.
		Bake at 170-190°C in a fan oven for 25-30 minutes.

### DARK GIANDUIA NAMELAKA CREAM

#### INGREDIENTS

MILK	g 150	Add the glucose to the water and bring to the boil, then add LILLY NEUTRO and pour onto
GLUCOSIO	g 8	the chocolate.
SINFONIA GIANDUIA FONDENTE	g 325	Emulsify with an immersion blender.
LIQUID CREAM	g 300	Then, add cold liquid cream while emulsifying constantly.
LILLY NEUTRO	g 35	Refrigerate and let the namelaka cream rest in fridge overnight.

### INGREDIENTS

CHOCOSMART CIOCCOLATO

GRANELLA DI NOCCIOLA

### FINAL COMPOSITION

Fill the eclair with the namelaka cream and refrigerate.

In a microwave, heat CHOCOSMART at 30/35°C, add GRANELLA DI NOCCIOLA in the ratio 100/20 and stir.

Glaze the eclair.

Whip the remaining namelaka cream and dress the top of the single-portion with it.

Complete the decoration with CHOCOLATE HAZELNUT SHELL.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF