



Eclair Ceïba

RECIPE BY RICHARD HAWKE, PASTRY CONSULTANT

FOR APPROXIMATELY 50 ECLAIRS

GLUTEN FREE

COCOA CHOUX CRUNCH, GLUTEN FREE

Butter	115 g	Mix all ingredients together in a mixer with a paddle. Roll out between two sheets of baking paper to 2 mm thick. Freeze and cut shapes.
Brown rice flour	115 g	
COCOA WEISS POWDER	29 g	
Brown Sugar	143 g	

COCOA CHOUX PASTRY, GLUTEN FREE

Water	250 g	Gradually heat water, milk, salt, sugar and butter to the boil. Add sifted rice flour and cocoa powder and dry out on low heat for 2 minutes.
Skim milk	250 g	
Salt	10 g	Place into mixing bowl and on low speed leave the mixture to cool. Gradually add eggs. Pipe with a PF12 tip, place crunch and bake at 170 °C (338 °F) for 20 minutes, closed vent, 10 minutes opened vent.
Sugar	16 g	
Butter	200 g	
Brown rice flour	270 g	
COCOA WEISS POWDER	20 g	
Eggs	275 g	

CEÏBA 64% LIGHT CREAM

Skim milk	1000 g	Heat milk to 40 °C (104 °F), and add iota and gum. Boil and pour onto chocolate. Emulsify with a hand blender. Wrap cling film directly onto surface and refrigerate.
Iota, carrageenan	2 g	
Locust bean gum	5 g	
WEISS CEÏBA 64%	460 g	

DARK COCOA GLAZE

Glucose	200 g	Boil glucose, sugar, cream and water. Add cocoa powder and boil again. Cool to 60 °C (140 °F) before adding soaked gelatin.
Caster sugar	375 g	
Cream 35% fat	300 g	Strain, refrigerate to set and use at 24/25 °C (75.2 °F-.77 °F)
Water	150 g	
WEISS COCOA POWDER	120 g	
Gelatin powder	17.5 g	
Water (for gelatin)	77 g	

CHOCOLATE DECORATION

WEISS CEÏBA 64%	300 g	Temper chocolate and pipe small dots onto strips of acetate. With a small brush, slightly spread the chocolate to create a flame motif. Place strips inside 4 cm PVC tubes to set in a curved shape.
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ASSEMBLY

Pierce 3 holes in the bottom of the choux and fill with light Ceïba 64% cream, refrigerate. Reheat glaze and dip upper side of eclairs. Take off excessive glaze with your finger. Place dark chocolate flame shaped decoration.

