



SWEET CHESTNUT ÉCLAIR



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CHOUX PASTRY

- 125 g water
- 125 g milk
- 5 g salt
- 120 g butter
- 180 g flour
- 300 to 360 g eggs, depending on consistency

Bring the milk, water, salt and butter to the boil, then add the sifted flour. Dry the dough for a few minutes, then remove from the heat and add the eggs a little at a time until the desired consistency is reached. Poach the choux pastry, brown and bake.

CREAMY CHESTNUT

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| - 350 g whole milk | - 50 g water |
| - 40 g caster sugar | - 250 g Pellorce & Jullien chestnut cream |
| - 60 g egg yolks | - 125 g Pellorce & Jullien chestnut puree |
| - 15 g cream powder | - 10 g dark rum grand arôme (optional) |
| - 10 g gelatine powder 150 bloom | - 100 g Pellorce & Jullien chestnut pieces |

Bring the milk to the boil. Blanch egg yolks with sugar, then add cream powder. Mix gelatine powder with water. Make a crème pâtissière with the milk and egg yolks, sugar and cream powder. Cook for 3 minutes, then add the melted gelatin. Cool to around 38°C, then add the butter, chestnut purée and chestnut cream.

Blend and then add the coarsely chopped chestnut pieces. Chill for a few hours before use.

Garnish the éclairs with the chestnut cream, then finish with vermicelli of ready-to-use Pellorce & Jullien Intense chestnut paste and pieces of Pellorce & Jullien chestnuts in syrup.



MARRON INTENSE
4/4 = 950 G
CARTON OF 6
RÉF : 1271



CHESTNUTS CREAM
4/4 = 1 KG
CARTON OF 12
RÉF : 1392



BROKEN CANDIED
CHESTNUT IN SYRUP
CARTON DE 6
RÉF : 063



CHESTNUTS PUREE
SMASHED 870 G
CARTON DE 12
RÉF : 1395