



# 4<sup>TH</sup> JULY ÉCLAIRS

## COMPOSITION

### Éclair Mix

1000g DAWN® Choux Pastry Mix  
 1500g Warm Water  
 OR PRUVÉ® Éclair Choux Case

### Crème Filling

400g DAWN® SuCrem Nova Plus  
 1000g Water  
 600g Whipped Cream

### Finish

DAWN® Glossy Icing – Vanilla  
 Food Colouring: Red and Blue

**Yield:** Approximately 70 éclairs

## ASSEMBLY

Fill the éclairs with the Crème Filling: you can either make 3 holes in the bottom of the éclair and inject in the filling, or you can cut the éclair length ways and pipe the filling in.

Using a flat nozzle, pipe a line of **DAWN® Glossy Icing - Vanilla** (straight from the pail) directly onto the éclair.

Spin the red and blue icings over the piped white icing, then feather in with the tip of a skewer.

## WORKING METHOD

### 1. Éclairs

Add all of the éclair ingredients to a bowl and mix with a beater for 1 minute on slow and then 6-7 minutes on fast speed.

Deposit with a 12mm plain tube onto silicone lined paper tray and bake at 195-200°C for 35-40 minutes. Pull the damper for the last 5-10 minutes of baking.

Cool the freshly made éclairs or use pre-made **PRUVÉ® Éclair Choux Cases**.

### 2. Crème Filling

Add the **DAWN® SuCrem Nova Plus** and water to a mixing bowl fitted with a whisk and mix for 1 minute on slow speed and then 5 minutes on fast speed.

Add the whipped cream to the prepared mix and blend in on slow speed until thoroughly incorporated.

### 3. Icings

Place **DAWN® Glossy Icing - Vanilla** into 2 separate bowls and heat to 40°C. Colour one red and the other blue and then place into piping bags.

Item code	Product name	Packaging
0.00953.689	DAWN® Choux Pastry Mix	10kg - sack
2.93023.115	DAWN® SuCrem Nova Plus	10kg - sack
2.76720.821	PRUVÉ® Éclair Choux	140 pieces per box
0.00812.075	DAWN® Glossy Icing - Vanilla	14kg - pail

