

Choco-Banana Eclair

PORTIONS	PREPARATION	BAKE
4	30 minutes	30 minutes
RECOMMENDED CONSUMPTION TIME		
Breakfast Brunch Lunch Dinner Snacks Appetizer Dessert		



Recipe created by
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/ Ingredients



Perfect Croissant
Quantity: 4

- 200 g liquid cream
- 50 g Nutella
- 30 g sugar
- 20 g chocolate
- 20 g roasted hazelnuts
- 2 bananas
- 30 g mascarpone
- Gold leaf

/ Preparation

Step 1

Defrost the croissants at room temperature for 30 minutes. Place the croissant in the ring. Bake the croissants for 17 minutes at 180°C (350°F). Leave to cool.

Step 2

Whip the cream with the Nutella, mascarpone, and sugar.

Step 3

Crush the roasted hazelnuts and add to the melted chocolate. Cover the top of the éclair with the icing.

Step 4

Fill the croissants with the cream from underneath or by cutting the éclair in half and piping the cream onto the side of the croissant. Add the chocolate shavings.

