Choco-Banana Eclair

PORTIONS PREPARATION BAKE
4 30 minutes 30 minutes

RECOMMENDED CONSUMPTION TIME

Breakfast Brunch Lunch Dinner Snacks Appetizer Dessert

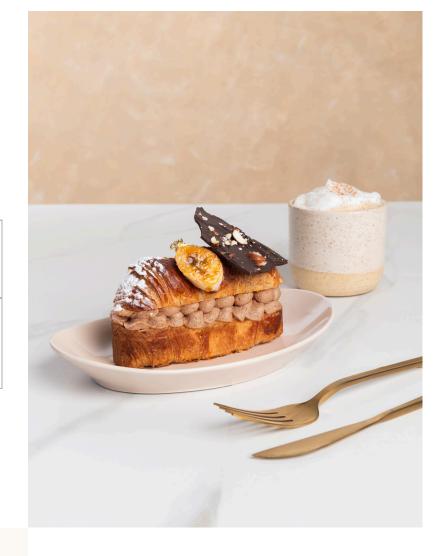


/ Ingredients



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

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 eclair in half and piping the cream onto the side of the croissant. Add the chocolate shavings.