

# Coffee 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 mascarpone cheese
- 25 g espresso
- 30 g sugar
- 20 g cocoa powder
- 30 g sugar
- 20 g chocolate
- 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 mascarpone and sugar, then add the espresso.

### Step 3

Fill the croissants with the cream from underneath or by cutting the eclair in half, then pipe the cream onto the top of the croissant. Add the chocolate shavings, cocoa, and gold leaf.