Coffee Eclair

PORTIONS

PREPARATION

BAKE

4

30 minutes

30 minutes

RECOMMENDED CONSUMPTION TIME

Breakfast Brunch Lunch Dinner Snacks Appetizer Dessert



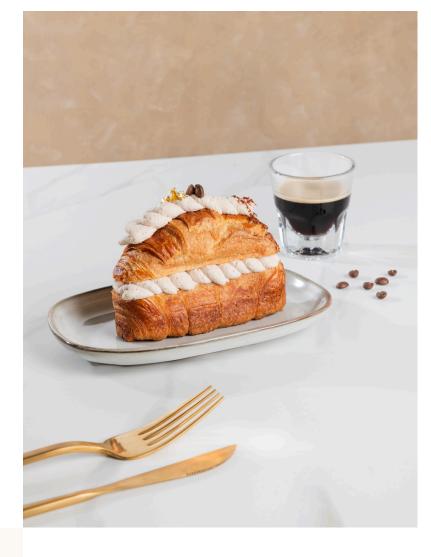
Recipe created by Vincent Rodier, Executif Chef

/ 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.