

# Milk chocolate eclair

made by Bart de Gans



## Recipe

### Coffee Tonka cremeux:

Heavy cream 35%	180g
Milk	180g
Egg yolks	65g
Sugar	35g
Coffee beans	35g
Tonka	4g

**Totaal**

### Coffee Tonka cremeux:

### Vanilla cremeux:

White couverture 35%	85g
Cream 35%	195g
Bourbon vanilla bean	5g
Vanilla extract	1g
Powdered gelatine	3g
Water for gelatine	15g
Chilled cream 35%	195g

**Totaal**

### Vanilla cremeux:

### Coffee chocolate mousse:

Cream	600g
Dark chocolate 53%	220g
Pate a bombe	100g
Milk	200g
Gelatin	10g
Coffee beans	30g

**Totaal**

### Coffee chocolate mousse:

### Short pastry:

Flour	900g
Butter	640g
Sugar	560g
Eggs	200g
Salt	6g
Coffee powder	5g
Black colouring	5g
Cocoa powder	25g

**Totaal**

### Short pastry:

### Milk chocolate mousse:

Cream	600g
Dark chocolate 53%	220g
Pate a bombe	100g
Milk	200g
Gelatin	10g

**Totaal**

### Milk chocolate mousse:

**Assembly, layout and finishing**

**Enjoy this exciting recipe.**

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