

## Eclairs Honey-caramel & lime

For 10 individual eclairs



### Honey choux dough

200g of water  
4g of salt  
8g of sugar  
80g of whole butter  
120g of flour  
195g of whole eggs  
6g of honey natural flavor ACN0005368

In a pot, bring to the boil the water, salt, sugar and butter  
Then add the flour and stir until having an homogenous dough  
Dry out for 30 sec while stirring  
Cool down for 5 min, the add the eggs little by little to have the most suitable consistence  
Add the honey natural flavor ACN0005368 then stir and dress the 12 cm eclairs

## FILLING HONEY-CARAMEL- LIME

400g of whole milk  
100g of cream  
100g of sugar  
60g of egg yolk  
40g of corn starch  
30g of butter  
4g of honey natural flavor ACN0005368  
5,8g of caramel natural flavor ACN0006000  
0,36g of lime natural flavor ACN0004793

Heat the milk and the cream  
Whiten the egg yolk and sugar and then add the corn starch and stir  
Pour the hot milk on the egg yolk and put it to boil while stirring.  
Heat for 2 min while stirring  
Add the butter and mix until a complete blending.  
Cool it down quickly, spread it and then add the naturals flavors

## DECORATION CHOCOLATE CLEAN LABEL

100g of white chocolate  
2g of safflower extract oil soluble COL0004529  
1g of spirulina extract oil soluble COL0004632

Melt the white chocolate at 45°C then add the natural coloring without E number  
Make the crystallization curve than spread it between 2 Dipping sheet.  
Undo rectangles of 13cm x 2 cm then let it crystallize between 2 plates

## LIME CHANTILLY

300g of cream with 35% of fat  
45g of caster sugar  
3g of Chantilly stabilizer DIV0004120  
0,36g of lime natural flavor ACN0004793

Mix the sugar with the stabilizer for Chantilly DIV0004120.  
Make the whipped cream and add to the previous mix at the beginning of the stirring.  
Stir until the consistence is firm and add the lime natural flavor ACN0004793 and stir again.