



# MOCCA ECLAIRS



## QimiQ BENEFITS

- Quick and easy preparation
- Alcohol stable and does not curdle
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 20 SERVINGS

### FOR THE CHOUX PASTRY

**250 ml** Water

**70 g** Butter

**80 g** Sugar

**1 pinch(es)** Salt

**125 g** Flour

**150 g** Egg(s)

### FOR THE CREAM

**500 g** QimiQ Whip Coffee, chilled

**200 g** Mascarpone

**2 cl** Rum

**125 ml** Whipping cream 35-36 % fat

## METHOD

1. Preheat the oven to 180 °C (convection oven).
2. For the choux pastry: bring the water, butter, sugar and salt to the boil. Whisk in the flour and continue to whisk until the mixture no longer sticks to the bottom of the saucepan.
3. Remove the pastry from the saucepan and allow to cool slightly. Mix in the eggs and knead.
4. Fill the mixture into a piping bag with a star-shaped nozzle and pipe onto a baking tray lined with baking paper. Bake in the preheated oven for approx. 10-15 minutes.
5. For the cream: whisk the chilled QimiQ Whip Coffee with the mascarpone. Fold in the rum and the whipped cream.
6. Halve the choux pastry buns through the middle and pipe the cream onto one half. Place the other half of the bun on top and allow to chill for at least 30 minutes.
7. **Tip:** Glaze with chocolate if required.