



# STRAWBERRY MOUSSE ECLAIRS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of the strawberries
- Quick and easy preparation



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easy

## INGREDIENTS FOR 10 SERVINGS

### FOR THE CHOUX PASTRY

<b>250 ml</b>	Water
<b>50 g</b>	Butter
<b>40 g</b>	Sugar
	Salt
<b>140 g</b>	Wheat flour type 700, plain
<b>3</b>	Egg(s)

### FOR THE MOUSSE

<b>250 g</b>	QimiQ Classic, room temperature
<b>150 g</b>	Strawberries, pureed
<b>80 g</b>	Sugar
<b>1</b>	Lemon(s), juice and finely grated zest
<b>125 ml</b>	Whipping cream 36% fat, beaten

## METHOD

1. Preheat an oven to 350 °F (air circulation).
2. For the choux pastry: bring the water to a boil with the butter, sugar and salt. Whisk in the flour and continue to whisk until the mixture does not stick 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. 15 minutes. Allow to cool.
5. For the mousse: whisk the unchilled QimiQ Classic smooth. Add the strawberry puree, sugar, lemon juice and lemon zest and mix well. Fold in the whipped cream.
6. Halve the choux pastry buns through the middle and pipe the mousse onto one half. Place the other half on top.
7. Allow to chill for approx. half an hour.