



# MOCCA ECLAIRS



## QimiQ BENEFITS

- Quick and simple 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** AP Flour

**150 g** Egg(s)

### FOR THE CREAM

**500 g** QimiQ Whip Coffee, chilled

**200 g** Mascarpone

**2 cl** Rum

**125 ml** Whipping cream 36 % fat

## METHOD

1. Preheat the oven to 320 °F (conventional oven).
2. For the choux pastry: bring the water with the butter, sugar and salt to a boil. Whisk in the flour and continue to whisk until the mixture does not longer stick on the bottom of the saucepan.
3. Remove the pastry from the saucepan and allow to cool lightly. 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 unchilled QimiQ Classic smooth. Add the sugar, instant coffee powder and Amaretto and mix well. Fold in the whipped cream.
6. Halve the choux pastry buns through the middle and pipe the cream onto one half. Place the other half on top and allow to chill for at least half an hour.
7. Glaze with chocolate if required.