

Ingredients for the Basic eclair course







Name	Quantity, grams	Comment
All-purpose flour	316	
Almond powder	10	
Butter 82%	612	
Citric acid powder	1	
Cocoa butter	20	
Coconut puree	222	
Condensed milk	75	
Cornstarch	33	
Dark chocolate Callebaut 70%	120	
Egg yolks	63	From 3 eggs approximately
Emulsifier Natur Emul Sosa	6	
Espresso	277	
Fresh coconut	1 pc	







Frozen raspberries	80	
Glucose syrup	290	
Ground cocoa beans	10	
Icing sugar	Sufficient quantity	
Instant coffee	19	
Inverted sugar	6	
Lemon juice	20	
Mango puree	900	
Milk 2.5%	680	
Passion fruit puree (with seeds)	60	
Passion fruit seeds	Sufficient quantity	
Pectin NH	37	
Powdered gelatine 200 Bloom	13	
Raspberry puree	300	
Rice flour	150	





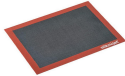

Sea salt	13	
Sugar	684	
Titanium dioxide	1	
Vanilla pod	1 pc	
Whipping cream 35%	218	
White chocolate Cacao Barry Zephyr 34%	335	
Whole eggs	750	From 15 eggs approximately







List of the necessary tools and equipment for the Basic éclair course






(Photos are given for illustrative purposes only. It is not necessary to buy exactly the same tools and equipment)




Name	Photo	Quantity	Necessary	Optional	Comment
A whisk		1 pc	+		
A heat-resistant silicone spatula		1 pc	+		
A knife		1 pc	+		
Scissors		1 pc		+	
A vegetable peeler		1 pc		+	
A plastic scraper		1 pc		+	

A rolling pin		1 pc		+	
A small offset spatula		1 pc	+		
A cutting board		1 pc		+	
A fine-meshed sieve		1 pc	+		
A ruler		1 pc	+		
A silicone hemispherical mold (cavity d=3 cm)		1 pc		+	Any other mold can be used instead. Is used to dry coconut swirls

A measuring cup 1L		1 pc		+	
Plastic bowls 1L		2 pcs		+	
A saucepan 2L		1 pc	+		
A silicone mat		1 pc		+	
A perforated silicone mat		1 pc		+	
A round pastry tip d= 6-8 mm		1 pc		+	

An éclair piping tip (Ateco №230)		1 pc		+	
An Open Star pastry tip d=15 mm (Martellato BF0867)		1 pc	+		Is used to pipe the éclairs
An éclair-shaped cutter		1 pc		+	
Precise weight scales at a pitch of 0.5 g		1 pc	+		
A digital probe thermometer		1 pc	+		
An oven thermometer		1 pc		+	

A hand blender		1 pc	+		
A microwave oven		1 pc		+	
A planetary mixer		1 pc		+	Is necessary to make the work efficient.
Cling film		1 roll	+		
Parchment paper		1 roll		+	

Disposable gloves		1 box		+	
Disposable pastry bags		1 roll		+	
Guitar plastic sheets		4 sheets		+	Are used for éclair decoration