



GLAZING
THE ÉCLAIRS

GLAZING THE ÉCLAIRS

GELATIN MASS

Ingredients	Total weight: ~ 70 g	100%
• Powdered gelatin 200 Bloom	10 g	14%
• Cold water	60 g	86%

- 1 Pour the powdered gelatin into a clean container and add cold water. Gently stir with a whisk.
- 2 Place the mixture in the fridge for 10-15 minutes until the gelatin has bloomed.
- 3 Take the mass out of the fridge and allow it to melt. If there is any foam, remove it with a sieve.
- 4 Put the mass back into the fridge and wait until it has set completely. Then cut it into cubes using scissors so it is more convenient to weigh out and work with. The ratio of gelatin to water should always be 1:6 (one part gelatin and six parts water).
- 5 You can make the gelatin mass in advance and store it in the fridge for up to 2 days.

TIP

- If you are using gelatin leaves, use the same weight as for powdered gelatin and soak them in cold water. The gelatin leaves will absorb the right amount of water needed. Then squeeze them and use as required.

NEUTRAL GEL (NAPPAGE)

Ingredients	Total weight: ~ 200 g	100%
• Water	88 g	44%
• Glucose syrup	22 g	11%
• Sugar (1)	74 g	37%
• Sugar (2)	12 g	6%
• Pectin NH	3 g	1%
• Citric acid	0.15 g	<1%

- 1 Heat the water, glucose syrup and sugar (1) in a saucepan until it reaches 30 °C / 86 °F.
- 2 Mix the sugar (2) and pectin NH.
- 3 Add the pectin and sugar mixture to the saucepan containing the water, glucose syrup and sugar (1) from step 1.
- 4 Bring to a boil, then add the citric acid.
- 5 Allow to boil on a medium heat for around 2-3 minutes.
- 6 Strain the gel, transfer into a clean container and place in the fridge to stabilize for at least 6 hours.

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COFFEE GLAZE

Ingredients	Total weight: ~ 658 g	100%
• Gelatin mass	70 g	11%
• Whipping cream 35%	90 g	14%
• Espresso	40 g	6%
• Instant coffee	12 g	2%
• Glucose syrup	65 g	10%
• White chocolate Cacao Barry Zephyr 34%	200 g	30%
• Neutral gel (nappage)	180 g	27%
• Titanium dioxide	1 g	<1%

- 1 Pour the cream, espresso and instant coffee into a saucepan. Add the glucose syrup and heat until coffee has dissolved or until the mixture has boiled.
- 2 Remove the saucepan from the heat, add the gelatin mass and stir.
- 3 In a measuring cup, combine white chocolate, neutral gel and white colorant (titanium dioxide). Pour the cream with coffee and gelatin into this mixture. Process everything with a hand blender until a homogeneous emulsion is obtained.
- 4 Pour the finished glaze into a clean bowl and cover it with cling film touching the surface to avoid skin forming and condensation. Place it in the fridge for 12 hours.
- 5 Before use, warm the glaze up to 26 °C / 79 °F and process it with a hand blender.
- 6 Coat the cooled éclairs with the glaze by dipping 1/3 of each éclair into the glaze. Carefully remove the excess glaze by running your finger over the surface of the éclair.