ÉCLAIR DULCEY WHIP

☆ ☆ ☆ ☆ ☆   0 made it | 0 reviews

🍴 Charoenchai Kamwong

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A luxurious abode featuring traditional Thai architecture, hand-painted silk ceilings, a grand lobby and glorious gardens, the Four Seasons Hotel Bangkok located at the heart of the city is a rare combination of convenience and opulence. Represented by Channarong Hongsatan & Charoenchai Kamwong.

- Sub Category Name
  Combo
  Desserts

- Recipe Source Name
  Real High Tea 2014/15 Volume 1

Ingredients

ÉCLAIR DULCEY WHIP
Éclair

- 1000g butter
- 1000ml milk
- 1000ml water
- 80g sugar
- 25g salt
- 400g bread flour
- 800g cake flour
- 2000g eggs

Dulcey Whip

- 680ml whipping cream
- 270g Dulcey chocolate
- 16g sugar
- 16g glucose

Methods and Directions

ÉCLAIR DULCEY WHIP
Éclair

- Add the milk, butter, water, sugar, and salt to a pot and bring to a boil.
- Bring the milk mixture off the heat and mix into the cake and bread flour.
- Mix until a loose dough forms.
- Pour the dough into mixing machine and run at low speed for about 3 minutes.
- Slowly add the eggs one at a time, until fully incorporated.
- Use a piping bag to pipe the dough onto a silicone baking mat or any other non-stick alternative.
- Place in a 180°C oven and bake for 10 minutes.
- Rotate the pan a half turn and bake for an additional 15 minutes.
- The éclairs are done when they are fully set and golden.

Dulcey Whip

- Add 180ml of whipping cream, glucose, and sugar to a saucepan, and bring to a boil. Then take off the heat.
- Add the mixture into the Dulcey chocolate.
- Allow the mixture to cool to 40°C before adding the remaining whipping cream.
- Chill overnight or for at least 8 hours.
- Add into a stand mixer and mix until soft peaks form.
- Use immediately.
- Slice the éclairs in half, lengthwise and add the desired filling inside.
- Replace the top half and pipe the Dulcey whip on top.