

## Recipe: Iced éclair flavour rose-vanilla

Four 15 pieces



### CHOUX PASTRY

100 g of full fat milk  
100 g of water  
4 g of salt  
4 g of granulated sugar  
80 g of butter  
120 g Flour  
200 g Eggs

In a saucepan, melt the butter with water, milk, sugar and salt.  
Bring to boil then add all the flour in one time. Mix then dry on the heat during maximum 1 minute.  
Pour in a mixing bowl and add eggs one by one.  
Fill a piping bag with a star tip (16mm) then pipe 13 cm eclairs.  
Bake at 170°C during about 35 minutes.

## ROSE-VANILLA ICE CREAM

1036 g of full fat milk  
330 g of cream  
240 g of granulated sugar  
100 g of glucose powder DIV0003026  
100 g of milk powder  
8 g of **Stabilizer SEVAGEL emulsifying for ice cream DIV0003089**  
36 g of **rose natural compound PFS0004169**  
6 g of **bourbon vanilla extract (Madagascar) AVN0004045**

In a saucepan, put the milk and cream together  
Mix the others ingredients together except the flavouring then add in the saucepan during mixing with a whisk  
Heat at 90° during mixing  
Blend, cool down quickly then add the flavouring and mix.  
Leave maturate at 4°C during 12 hours. Blend then churn.  
Mould 30mm diameter spheres then freeze

## ROSE GLAZE

378 g of granulated sugar  
300 g of water (1)  
300 g of cream  
60 g of water (2)  
25 g of corn starch  
8 g **de gelatin DIV0004074**  
40 g of water (3)  
3 g of **red juice concentrated powder COL0004585**

Start by dilute the red juice concentrated powder in the water (3) and add the gelatin. Mix then leave it bloom in the fridge.  
In a saucepan, put the water (1), cream and granulated sugar then bring to boil.  
In a bowl, mix the water (2) with the corn starch then pour in the saucepan.  
Bring to boil then cook 1 minute and add the mix gelatin/water/red juice concentrated powder.  
Blend then wrap and cool down at 22°C

## VANILLA CHANTILLY

500 g of cream  
60 g of sugar  
1 g of **bourbon vanilla extract (Madagascar) AVN0004045**

Whip all the ingredients together until having a firm texture.