



bakery  
ingredients  
innovation

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## Raspberry Eclairs

Using Cereform Choux Plus Mix

### Ingredients

#### Choux

Choux Mix	1.000kg
Water*	1.500L

Water temperature of 15°C to 30°C is recommended.

### Method

1. Place water and Choux Plus Mix in bowl.
2. Mix for 1 minute on low speed, using beater. Scrape down.
3. Mix for 5 minutes on medium speed.
4. Pipe mix into éclair shape onto lightly greased baking tray.
5. Bake at 220°C in solid oven for approximately 30 minutes or until baked.
6. When cool, cut lengthwise and pipe or spoon in raspberry filling. Cover with melted white chocolate.

### Ingredients

#### Raspberry Filling

Whipped Cream	0.300kg
Raspberry Coulis	0.125L

### Method

1. Fold ingredients together until mixed through.



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### another great recipe idea

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