

Fruit Eclairs

Not your classic éclair. This fruity twist reimagines the French pastry tradition, bringing freshness and color to the plate. Versatile and adaptable with any Andros Professional Filling or Spread, it offers chefs endless possibilities for creativity and indulgence.

INGREDIENTS

- 400g (14oz) **ANDROS Professional Raspberry Filling**
- 400g (14oz) **ANDROS Professional Apricot Filling**
- Whipped cream – for garnish
- Chocolate pearls – for garnish
- Edible flowers – for garnish
- Cocoa nibs – for garnish

Pâte à Choux

- 230g (7.8oz) Milk
- 5g (1 tsp) Salt
- 5g (1 tsp) Sugar
- 85g (2.9oz) Butter
- 128g (4.5oz) All-purpose flour
- 3 Eggs

Apricot & Raspberry Glaze (per bowl)

- 350g (12.3oz) Andros Professional Apricot/Raspberry Spread
- 54g (2 oz) White chocolate
- 3g (1 tsp) Pectin

INSTRUCTIONS

Pâte à Choux

1. Bring milk, butter, salt, and sugar to a boil. Stir in sifted flour and cook until a dry paste forms.
2. Transfer to a mixer and paddle to cool down. Gradually add eggs until smooth.
3. Pipe onto trays, egg wash, and bake at 400°F (200°C) for 10 minutes. Lower to 330°F (165°C) and



FEATURED INGREDIENT



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bake 20–30 minutes until golden and firm.

Apricot & Raspberry Glaze

- 1.** Warm Andros Professional Apricot/Raspberry Spread on the stove and whisk in pectin.
- 2.** Add white chocolate and stir until melted. Keep warm for glazing.

Assembly

- 1.** Poke holes in the base of each éclair and fill with Andros Professional Raspberry Filling or Andros Professional Apricot Filling.
- 2.** Dip tops in the corresponding glaze.
- 3.** Garnish with whipped cream, chocolate pearls, edible flowers, and cocoa nibs.

Makes 40 – 5" eclairs