

Calisson éclairs

Ingrédients

- 75g of water
- 100g of whole milk
- 3g of sugar
- 3g of salt
- 70g of butter
- 95g of flour
- 145g of egg
- 30g of candied melon
- 35g of candied orange
- 2.5g of orange blossom water
- 55g of almond powder
- 35g of powdered sugar
- 160g of whole milk
- 150g of heavy cream
- 2 eggs
- 40g of sugar
- 30g of cornstarch
- 30g of butter
- 160g of calisson cream
- 75g of liquid cream (to be added after cooking)
- 1 sheet of wafer paper

Préparation

1. On the occasion of the back-to-school season, Kenwood challenged me to create a typical dish from my region using my Cooking Chef robot.
2. Being in Provence, I quickly thought of calissons and thus wanted to revisit this confectionery as a dessert, and here I am with calisson-style éclairs: a choux pastry, a pastry cream flavored with homemade calisson, and finally a calisson-style decoration, half royal icing and half wafer paper
Equipment: I obviously used my Kenwood Cooking Chef robot / code FLAVIE1 = 3 free accessories with the purchase of the robot / code FLAVIE2 = 20% discount on all accessories
My piping bags come from Guy Demarle / referral code FLAVIE10 for 10 off upon registration
Perforated baking sheet
Small pastry tip 14mm
Ingredients: I used orange blossom water Norohy from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
3. Preparation time: 1h30 + 25 minutes of cooking + cooling
For about fifteen éclairs: Choux pastry: of water of whole milk of sugar of salt of butter of flour of egg
If you are using the cooking chef, you just have to follow the pre-recorded choux pastry recipe, otherwise, here are the steps to follow: Heat the water and milk with the sugar, salt, and butter.
4. When the mixture is hot and the butter has completely melted, add the flour all at once, mix well, then return to medium heat.
5. Stir constantly to dry out the dough for about 3 to 4 minutes.
6. Off the heat, let cool while stirring regularly, or put the dough in the bowl of a robot fitted with the paddle and mix at low speed to let the steam escape.
7. Then, gradually add the eggs, mixing regularly until you have a smooth dough.
8. Pour the dough into a piping bag fitted with a small pastry tip, then pipe éclairs onto a baking sheet lined with parchment paper.
9. Before baking, I sprinkle my éclairs with a tant pour tant of cocoa butter/powdered sugar; you can simply sprinkle with powdered sugar, which helps achieve uniform éclairs.

10. Bake in a preheated oven at 180°C for 25 minutes (without opening the oven during baking).
11. The éclairs should be puffed and golden.
12. Let cool on a rack.
13. Calisson cream: of candied melon of candied orange 2.
14. of orange blossom water of almond powder of powdered sugar I had slightly increased the quantities to make the mini calissons used for decorating the éclairs.
15. Start by blending the candied orange and melon.
16. Mix with a spatula (or with the paddle if you are using the robot) the candied fruits with the orange blossom water, almond powder, and powdered sugar.
17. Pastry cream with calisson: of whole milk of heavy cream 2 eggs of sugar of cornstarch of butter of calisson cream of liquid cream (to be added after cooking) If you are using the cooking chef, you just have to follow the pre-recorded pastry cream recipe, otherwise, here are the steps to follow: Heat the cream and milk.
18. Whisk the eggs with the sugar and then the cornstarch.
19. Pour the hot liquid over it while mixing well, then return everything to the saucepan.
20. Cook over medium heat, stirring constantly until the cream thickens.
21. Then add the previously prepared calisson cream and the butter cut into small pieces.
22. Cover the cream with plastic wrap and let it cool completely in the refrigerator.
23. Before using it, whisk it with the of liquid cream to obtain a smooth cream.
24. Finishing touches: 1 sheet of wafer paper Royal icing: of egg white + of powdered sugar + 1 tablespoon of lemon juice Pierce 2 or 3 small holes under each éclair, then fill them using a piping bag.
25. Cut the wafer paper to cover half of the éclairs.
26. Prepare the royal icing by mixing the 3 ingredients, adjusting the consistency if necessary with a little more powdered sugar.
27. Ice the éclairs with the royal icing and then add the wafer paper.
28. Decorate if you wish with a mini calisson, then let it crystallize completely before enjoying!