

# Raspberry & verbena choux pastry

## Ingrédients

- 600g 35% fat liquid cream
- 4g gelatin
- 150g white chocolate
- 4g fresh verbena
- 75g milk
- 75g water
- 1 pinch of salt
- 1 pinch of sugar
- 1 teaspoon of honey
- 60g butter
- 90g flour T55
- 150g eggs (about 3 eggs)
- 200g raspberries
- 6g NH pectin
- 15g sugar
- 100g of fresh raspberries (or more, if you want to add some to the éclairs)

## Préparation

1. A fresh dessert to welcome the raspberry season as it should be: verbena & raspberry éclairs.
2. Choux pastry, a verbena whipped ganache (adapted from Nicolas Paciello's ganache recipe), a raspberry confit and fresh raspberries, this is the composition of these light and yummy little cakes      Prep time : 1 hour + 35 minutes cooking For 10 to 12 servings : Verbena whipped ganache : 35% fat liquid cream   gelatin   white chocolate   fresh verbena   Heat half the liquid cream with the verbena.
3. Let infuse for 30 minutes.
4.      Then blend the mixture, and heat it again.
5.      Melt the chocolate.
6.      Pour the verbena cream over the chocolate in several times, mixing well to obtain a smooth, glossy ganache.
7. Add the rest of the cold cream, then put a plastic wrap on the ganache and put it in the refrigerator for at least 6 hours, or overnight.
8. Choux pastry :   milk   water   1 pinch of salt   1 pinch of sugar   1 teaspoon of honey   butter   flour T55   eggs (about 3 eggs)   Heat the milk with the water, salt, sugar, honey and butter.
9. When the butter is completely melted and the liquid is boiling, add the flour at once and mix well.
10.      Put the pan back on the heat and dry the dough for 2 minutes, stirring constantly a thin film should form on the bottom of the pan.
11.      Pour the dough into the bowl of the food processor and mix for a few minutes to cool.
12.      Gradually add the eggs, mixing well between each addition, until you obtain a satiny dough.
13.      Pipe the éclairs on a baking sheet, sprinkle with powdered sugar and bake in the preheated oven at 170°C static heat for about 35 minutes without opening the oven.
14.      Let cool.
15.      Raspberry confit :   raspberries   NH pectin   sugar   Heat the raspberries until they are crushed.
16. Whisk in the pectin and sugar, then boil for about 3 minutes.
17. Then, depending on your taste, you may or may not strain the confit to remove the seeds.

18. Assembly : of fresh raspberries (or more, if you want to add some to the éclairs) Whip the ganache until it has a whipped cream texture.
19. Cut the eclairs in the center, then pipe a little ganache.
20. Add some raspberry confit, and if you want some fresh raspberries.
21. Finally, pipe the ganache and decorate with a few raspberries.

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