

Papaya Éclair

Discover the tropical delight of our Papaya Éclair recipe. This exquisite dessert offers a unique twist on the classic éclair, as the creamy papaya filling meets the delicate pastry shell in a symphony of exotic flavours.

Pâte à choux

1000g milk
20g sugar
20g salt
440g butter
550g flour
540g whole egg

METHOD. Boil the milk, sugar, salt and butter. Add the flour and stir on the fire for 5 min. Place the dough in a kitchen machine. Gently add the whole egg one by one. Pipe onto a perforated Silpat. Bake for 45 min at 190°C.

Papaya pudding

30g milk
70g papaya purée
10g whole egg
8g pudding powder
25g sugar

METHOD. Boil the milk together with the papaya puree. After boiling add the sugar and bring to boil again. Mix the pudding powder with the whole eggs. Pour the boiling milk onto the mixture. Put everything back on the fire and stir well until the mixture boils. Cool down as fast as possible.

Notes

Orange ganache

1150g cream 40%
1600g white chocolate
W2 by Callebaut
QS yellow 'Power Flowers'
by IBC
QS red 'Power Flowers' by
IBC

Papaya compote

100g frozen papaya
150g lime purée
100g invert sugar
25g pectin glaze
160g sugar

METHOD. Heat the cream and mix with the white chocolate and Power Flowers. Cool down overnight in the fridge. Pipe a thin layer of the ganache on top of the éclair and freeze. Decorate with neutral glaze when the ganache is solid frozen.

METHOD. Use a hand blender to make a puree out of half of the IQF papaya. Cut the rest of the fruit into brunoise. Heat the papaya and lime puree together with the invert sugar. Mix the pectin glaze with the sugar. Add to the mixture. Boil for at least 2 min. Add the papaya brunoise. Cool down as fast as possible.

Notes
