# LEMON AND LIME ÉCLAIR





## **MAKES 8 PORTIONS**

## INGREDIENTS LIST

## Lime Curd

- Fresh Lime Juice 200g
- Sugar 200g
- Whole Egg 200g
- Avonmore Unsalted Butter 200g
- Gelatine Leaves X2

## **Green Cocoa Spray**

- White Chocolate 400g
- Cocoa Butter 100g
- Green food colour 3g

## **Lemon Sponge**

- Eggs X2
- Sugar 150g
- Lemons Zest and Juice X2
- Avonmore 38% Whipping cream 75g
- Plain Flour 140g
- Baking Powder 2.5g
- Avonmore Unsalted Butter 50g

#### Lemon and Yogurt Mousse

- -Plain Yoghurt 175g
- Lemon Puree 75g
- Honey 15g
- Sugar 60g
- Egg White 60g
- Gelatine Leaves x 4 %
- Avonmore 35.1% Whipping cream 375g

## Yellow Glaze

- Sugar 300g
- Water 150g
- Condensed Milk 200g
- White Chocolate 360g
- Gelatine 32g
- 4oz Water
- Yellow Drops

## Almond Crumb

- Almonds ground 100g
- Icing Sugar 50g
- Egg White 75g
- Colour 1g

## Biscuit

- Flour 275g
- Baking Powder 7g
- Butter 125g
- Sugar 100g
- Golden Syrup 125g
- Bread Soda 5g
- Vanilla Pod X1

## Lemon Zest

- Lemon Zest 20g
- Sugar 100g
- Water 100g

#### Mini Meringue's

- Egg White 60g
- Granulated Sugar 120g
- Vinegar 3g

#### Lemon Gel

- Lemon Juice 100g
- Water 50g
- Stock Syrup 50g
- Agar Agar 2g

## AVONMORE PROFESSIONAL PRODUCT USED

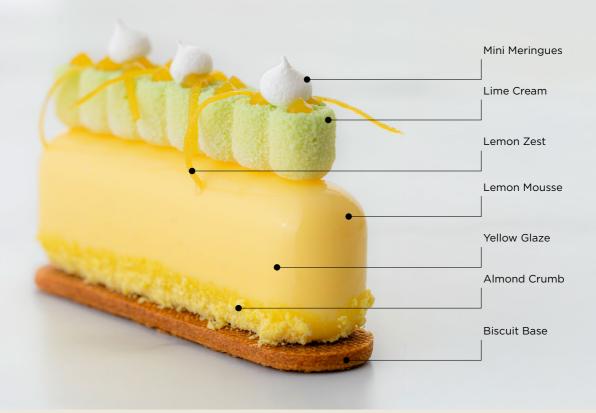


38% Whipping Cream



35.1% Whipping Cream





#### THE RECIPE, STEP BY STEP

#### **ELEMENTS:**

01 Lime Curd

02 Lemon Sponge

03 Lemon Filling

04 Yellow Glaze

05 Almond Crumb

06 Biscuit

07 Lemon Zest

## **Lime Curd**

- 1. Add lime juice, eggs and sugar to a saucepan cook over low heat whisking continuously until thickened.
- 2. Once thickened, remove from heat and incorporate gelatine.
- 3. Then whisk in soft cubed butter.
- 4. Fill mould with curd and blast freeze.
- 5. Demould and spray with green cocoa.

## 02

## **Lemon Sponge**

- 1. Whisk eggs, sugar and lemon zest to ribbon stage.
- 2. Add the cream while whisking.
- 3. Fold in the dry ingredients.
- 4. Bake in 9" x 12" cake frame at 170°c for 20 mins.
- 5. Pour the lemon juice over the sponge after removing it from the oven.
- 6. Allow to chill before cutting fingers for your mould.

## 03

## **Lemon Filling**

- 1. Soak gelatine in a bowl of iced cold water.
- Warm the lemon puree and add gelatine to dissolve.
- 3. Add to honey and yogurt.
- 4. Make meringue with egg white and sugar.
- 5. Fold into yogurt honey lemon and gelatine.
- 6. Then fold in the cream.
- 7. Fill in Mould and blast freeze.

## 04

## Yellow Glaze

- Soak gelatine.
- Bring sugar ,water, condensed milk and yellow food colouring to the boil.
- 3. Add soaked gelatine.
- 4. Pour over chocolate and blend.5. Allow to cool before glazing.

## 05

## **Almond Crumb**

- 1. Mix together.
- Spread on a tray.
  Bake at 130°c for 30 mins.
- Allow to cool. 4
- 5. Blend to powder.

## 06

## **Biscuit**

- Make a crumble with all the dry ingredients and the butter.
- Add golden syrup & mix well.
- 3. Roll out 2mm thickness.
- 4. Cut into finger shapes.5. Bake at 170°c in between two air mats for ten mins.
- Allow to cool before removing from the mat

## 07

#### **Lemon Zest**

- 1. Combine ingredients, bring to a boil.
- 2. Cover with cling film and allow to cool.

## 80

#### Mini Meringue's

- 1. Whip egg whites to soft peaks.
- 2. Add sugar slowly.
- Add vinegar.
- Pipe on to silicone mats and bake at 90°c for 35 mins.

## 09

#### Lemon Gel

- 1. Bring to the boil. Allow to chill.
- Blend and pass trough fine sieve place in bottle.

## For assembly

- 1. Place glazed mousse dipped in almond crumb on biscuit base.
- Sit the lime curd on top.
- 3. Decorate with lemon zest
- 4. Add mini meringues and gel to the top.



## Scan here for recipes.

For further information, please contact your Avonmore Professional distributor.