

# LEMON AND LIME ÉCLAIR



PROFESSIONAL



**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 4½
- 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



Unsalted  
Irish Butter



## 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

## 01 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.
2. 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

1. Soak gelatine.
2. 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.
2. Spread on a tray.
3. Bake at 130°C for 30 mins.
4. Allow to cool.
5. Blend to powder.

## 06 Biscuit

1. Make a crumble with all the dry ingredients and the butter.
2. 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.
6. 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.

## 08 Mini Meringue's

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

## 09 Lemon Gel

1. Bring to the boil.
2. Allow to chill.
3. Blend and pass through fine sieve place in bottle.

## For assembly

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



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