



PROFESSIONAL

# MATCHA WHITE CHOCOLATE ÉCLAIR



AVONMORE  
PROFESSIONAL  
PRODUCT USED



Avonmore Professional  
35.1% Whipping Cream

**MAKES 12 ECLAIRS**

## INGREDIENTS LIST

### Choux Pastry

- 125ml Milk
- 125ml Water
- 1/2 tsp Salt
- 1tsp Sugar
- 115g Unsalted butter, cubed
- 140g Plain Flour
- 3 Eggs (about 165g in total)

### Matcha White Chocolate Cream

- 240ml Cream
- 5g Green Tea Matcha Powder
- 50g White Chocolate, finely chopped

### Matcha Fondant Icing

- 240g Neutral Glaze
- 110ml Cream
- 120g White Chocolate
- 5g Matcha Powder



## THE RECIPE, STEP BY STEP

### ELEMENTS:

- 01 Choux Pastry Éclair
- 02 Matcha White Chocolate Cream
- 03 Matcha Fondant Icing  
Décor: Cream Piping/White Chocolate Shards/Pistachio/Matcha Powder

### 01 Choux Pastry

1. Preheat the oven to 200C or 180C fan and line two baking trays with parchment paper or silicone mats.
2. Put the milk, water, salt, sugar, and butter into a medium-sized saucepan over a medium heat. Once all the butter has melted and the liquid is just coming to a boil, remove the pan from the heat.
3. Add the flour into the pan and beat the mix vigorously with a wooden spoon. Place the pan back on the heat and continue to beat until you have a smooth ball, and the dough has come away from the sides of the pan.
4. Put the dough into the bowl of a stand mixer, and mix using the beater attachment for two to three minutes, until the mix has cooled slightly.
5. Add the eggs gradually and continue to mix to form a smooth paste.
6. Put the choux paste into a piping bag fitted with a large star nozzle. Pipe four-inch strips onto the baking trays, leaving two inches of space between each.
7. Bake the éclairs for 10 minutes, then turn the oven down to 180C or 160C fan and continue to bake for a further 20 minutes. Remove from the oven and prick the end of each with a skewer to release the steam. Leave to cool on a wire rack. Once cool, make two holes in the bottom of each éclair using the tip of a piping nozzle.

### 02 Matcha White Chocolate Cream

1. Add a quarter of the cream to a small pan over a medium heat along with the matcha and whisk together to form a smooth paste.
2. Whisk in the remaining cream, a little at a time to prevent the matcha from going lumpy, until fully combined. Bring the cream to a simmer, then immediately pour over the chocolate in a small, heatproof bowl and set aside for a couple of minutes before stirring to combine.
3. Cover and refrigerate for at least 4 hours until cold. Transfer the cream mixture to a large bowl and whisk briefly until holding soft peaks. Fill a piping bag with the Matcha cream and fill the éclairs.

### 03 Matcha Fondant Icing

1. Put the neutral glaze in a saucepan over a low heat to melt. Once liquid, add the cream and bring to a simmer.
2. Pour the hot mixture over the white chocolate and mix well to ensure fully melted.
3. Add in the matcha powder and whisk until smooth and homogenous.
4. Cool to 32C before using.



### Assembly and Presentation:

1. Fill a piping bag with the Matcha cream and fill the éclairs.
2. Dip the top of each éclair into the fondant icing and place the éclairs on a tray lined with baking parchment to set slightly.
3. Whisk 200ml cream to soft peak in a stand mixer fitted with a whisk attachment. Fill a piping bag with the cream and decorate the tops of the éclairs.
4. Decorate éclairs with white chocolate shards, matcha powder and pistachios to serve.