

CUSTARD & CHEESECAKE, SWEET GOODS

LAVENDER ÉCLAIRS

Why settle for ordinary custard eclairs? Give yours a purple twist with this delicious Mothers' Day recipe from MAURI. We've infused the custard with culinary lavender flower buds and also added a luscious purple gel to the glaze.

INGREDIENTS

INGREDIENTS	WEIGHT
Lavender Infused Custard Cream	
RAP Instant Custard Mix	0.500kg
Cold Water	1.250kg
Culinary Lavender Flower Buds	3 Teaspoons
Choux Pastry	
Water	0.320kg
Milk	0.320kg
Unsalted Butter	0.320kg
Sugar	0.016kg
Salt	0.008kg
Plain Flour	0.320kg
Whole Eggs	0.500kg
Purple Glaze	
Water	0.250kg
Thickened Cream	0.150kg
Castor Sugar	0.250kg
White Chocolate	0.200kg
Purple Gel Food Colour	

METHOD

LAVENDER INFUSED CUSTARD CREAM

STEP 1

Add water and RAP Instant Custard Mix into mixing bowl.

STEP 2

Blend on low speed for 30 seconds and scrape down.

STEP 3

With a whisk, mix on high speed for 5 minutes.

STEP 4

Add lavender flower buds, mix it through and let it infuse for 15 minutes.

STEP 5

Strain through a fine-mesh sieve and discard the lavender.

PURPLE GLAZE

STEP 1

Boil the water and cream together.

STEP 2

Add sugar and mix, continue cooking to 106°C.

STEP 3

Remove from the heat and pour over the chopped white chocolate and mix until smooth.

STEP 4

Add purple food colour to the desired intensity.

STEP 5

At temperature of 30°C, dip éclairs into the glaze one at the time, letting the excess glaze drip off into the bowl.

STEP 6

Place on a wire rack to set.

CHOUX PASTRY METHOD

STEP 1

Bring butter, milk, water, salt and sugar to boil. Cook in flour and mix until combined (1 minute).

STEP 2

Transfer to mixing bowl fitted with paddle and mix in eggs gradually until all eggs have been incorporated.

STEP 3

Pipe onto trays using a piping bag fitted with star tip nozzle lengths of 12cm and bake in oven at 190°C for 25 mins or until golden brown.

Serve immediately or store in the fridge below 5°C for up to 24 hours.