



Valentine Éclair

Baking Time: 40 minutes

Baking Temperature: 170°C

Yield: 18 4-inch logs

Ingredients:

Pate a Choux

140g Water
140g Fresh Milk
150g Unsalted Butter
5g **Peotracó Sugarlyte**
2.5g Salt
200g All-Purpose Flour
396g Large Eggs
30g **Peotracó Confectioner's Powdered Sugar**

Strawberry Coulis

175g Frozen Strawberries
25g **Peotracó Sugarlyte**
5ml Lemon Juice
Peotracó Red Food Color Gel
Water (as needed)

Pastry Cream

185ml Whole Milk
17g **Peotracó Sugarlyte**
15g **Macy's Pure Cornstarch**
35g Egg Yolks
23g Unsalted Butter
3ml Vanilla Extract



Procedure:

For the Pate a Choux

1. Heat water, milk, butter, and **Peotracó Sugarlyte** in a pot until boiling.
2. Pour in the sifted flour and whisk hard until it forms a smooth dough with no dry spots.
3. Switch to a spatula and cook the dough for 5-7 minutes until a thin film forms on the bottom of the pot.
4. Transfer the dough to a mixer bowl and mix on low to release steam.
5. When slightly cooled but still warm, add the eggs one at a time until the dough is smooth.
6. Lift the dough— it should fall in slow ribbons or form a “V” on the paddle.
7. Cover with cling wrap touching the surface and rest for 1-2 hours.
8. Using a French star tip, pipe 4-inch éclair logs onto a lined tray.
9. Dust with **Peotracó Confectioner's Powdered Sugar**, then freeze 30 minutes. Preheat oven to 200°C.
10. Place in the oven and immediately lower to 170°C. Bake for 40 minutes.
11. Let eclairs cool completely before filling.

For the Strawberry Coulis

1. In a pot, simmer frozen strawberries, lemon juice, and **Peotracó Sugarlyte** until the sugar melts and the berries soften. Add a little water if needed. Add **Peotracó Red Food Color Gel** for a redder color.
2. Keep cooking until the mixture becomes slightly thick, like a compote.
3. Remove from heat and blend until smooth.
4. Strain for a smooth coulis or keep the seeds for a chunkier texture. Chill until ready to use.

For the Strawberry Pastry Cream

1. Whisk egg yolks, **Peotracó Sugarlyte**, and **Macy's Pure Cornstarch** in a bowl.
2. In a pot, scald the milk and vanilla. Slowly whisk it into the yolk mixture to temper.
3. Strain the mixture back into the pot. Cook over medium heat, whisking constantly, until thick. Once it bubbles, cook 1 more minute to fully cook the cornstarch.
4. Remove from heat, add butter, and whisk until smooth. Strain, then cover with plastic wrap touching the surface.
5. Mix in the strawberry coulis until incorporated. Refrigerate until ready to use.

Assembly

1. Make 3 small holes on the bottom of each cooled éclair.
2. Pipe pastry cream into the holes until the éclair feels full and heavy.
3. Dip the filled eclairs into colored melted chocolates.
4. Decorate with lemon flavored **Baker's Mate Whipped Cream** and **Peotracó Ready-to-Roll Fondant** toppers.