

Mille-Éclair





Mille-Éclair

Whether Millefeuille, Éclair, Macaron, or Petit Fours... the French Patisserie spellbounds everyone!

The Mille-Éclair pastry is a combination of fine crispy and fluffy puff pastry, offering an indulgent butter flavour and the mouth-watering and light choux pastry.

This fabulous duo is filled with two different lines of fresh, fruity, chocolate, lemon or caramel fillings and garnished

with chocolate topping, refined with different Fruit purees up to your choice.

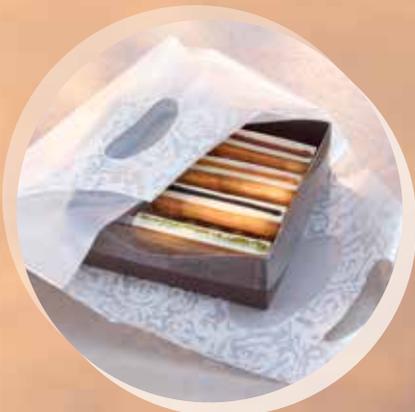
This pastry is destined to be offered as a premium pastry, served in traditional and modern bakeries or cafés but also as a to go delicacy, packed in a fancy packaging offering 2 or more pieces.

A stylish gift for foodies, offered in a fancy and elegant packaging!

✿ *Mille-Éclair* is a lovely pastry to enjoy in a café or as an exquisite snack en route.

✿ *Mille-Éclair* is a new, trendy and elegant taste delight, offering a bunch of different flavour combinations.

✿ *Mille-Éclair* will become your finest treat!





Basic Recipe

approx. 195 pieces

Puff Pastry

- | | |
|--|----------------------------|
| 1,000 kg Crossy | ▶ Kneading time:
4 min. |
| 0,500 kg Water | |
| 0,800 kg Laminating magerine or butter | |

Method

- Laminates the dough with 2 single and 2 double folds.
- Let rest for approx. 10 min. chilled after laminating the dough.

Choux Pastry

- | | |
|-------------------------------|---|
| 1,500 kg Choux-Mix | ▶ Mix for approx.
2 min. at slow
speed till smooth. |
| 1,500 kg Water, approx. 50 °C | |
| 0,100 kg Vegetable oil | |

Fillings

- | | |
|---|---|
| 1,500 kg Fruit puree Lychee with raspberries and rose flavouring | ▶ Mix sugar with Kabi and stir into the Fruit puree .
Let soak for a moment. |
| 0,150 kg Sugar | |
| 0,150 kg Kabi | |
| 1,200 kg Bon Citron | |

Decoration

- | | |
|---|---|
| 1,500 kg Fruit puree Lychee with raspberries and rose flavouring | ▶ Boil Fruit puree and glucose syrup. |
| 0,150 kg Glucose syrup | |
| 0,150 kg Schokobella | ▶ Stir in Schokobella and MoreGloss Chips . |
| 1,200 kg MoreGloss Chips | |
| Dark Chocolate | |
| Pistachios, chopped | |
| Thin white chocolate plates | |

Method

- Roll out the puff pastry to 2 mm and cut into 3 x 12 cm pieces.
- Pipe the choux pasty batter in strips onto the puff pastry (approx. 12 g each) by using a No. 7 star tube and bake at 220 °C for approx. 20 min.
- Cut the cooled down **Mille-Éclairs** along into half.
- Pipe on the fillings and decorate as shown on the photo.

Basic Fillings

Basic Filling Bianka Soft

1,000 kg **Bianka Soft**
 1,000 kg Butter, soft
 0,500 kg Water, cold

Method

- Whip up **Bianka Soft** and butter.
- Add water step by step.
- Whip up for approx. 10 min.

Basic Filling Schokobella/White

1,000 kg **Schokobella** or
Schokobella White
 0,500 kg Butter, soft

Method

- Whip up till fluffy.

Discover the exciting options!

Flavour	Basic filling	Flavouring product	Dosage/kg of the filling	Possible combination with
Hazelnut	Schokobella White	Hazelnut Cream Fine	0,100 kg	Bon Caramel Salé
Mocca	Bianka (Soft)	DP Mocca	0,060 kg	Bon Chocolat
Marc de Champagne	Schokobella White	Royal Paste Marc de Champagne	0,100 kg	Bon Mango
Choco-Chili	Schokobella	Chili powder	0,004 kg	Bon Orange
Chocolate	Schokobella	-	-	Fruchti-Top Cherry
White Chocolate	Schokobella White	-	-	Fruchti-Top Apricot-Peach

Alaska-express for example Blood Orange, Cranberry, Cappuccino, Nut etc. can also be used

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Logo

Shelf Display
DIN A4



Pastry Card
150 x 100 mm



Ceiling Banner DIN A3

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