



Banana eclairs

Do you love bananas? Then make these banana eclairs filled with the mix for bavarois from FunCakes. Decorate the eclairs with a delicious layer of melted chocolate melts. A delicious treat for a high tea or with some coffee!

Boodschappenlijstje

Materials for 10 eclairs:

- 100 ml water
- 100 ml milk
- 100 gram sifted flour
- 100 gram butter
- Little bit salt
- 4 eggs
- Bananas
- 250 ml whipped cream
- 60 ml water
- Whipped cream for decorating

Beat the whipping cream until it forms soft peaks. Mix 50 gram bavarois pulver with 60ml water, then carefully fold in the whipped cream with a spatula. Then place it in the refrigerator to stiffen for approx. 2 hours.

Preheat the oven on 200°C (convections oven 180°C). Mix the milk, the water, the butter and a bit of salt in a pan and let it boil until all the butter is melted. Remove the pan from the wire and add the flour in one time and mix it with a wooden spoon. In this way you will create a ball of dough. Place the pan back on the fire for approx. 2 minutes and stir the dough while cooking. Then remove the pan from the fire and let the dough cool down till it is lukewarm. Add the eggs and knead them well into the dough.

Fill a decorating bag with the dough (you can also use tip 1M) and spray 8-10 eclairs on a baking plate covered with baking paper. Make sure the eclairs are approx. 8 cm wide and that the distance between them is 5 cm. Bake the eclairs in approx. 30 minutes golden yellow.

When the eclairs are cooled down, cut the sides open with a scissor. The eclairs will be completely hollow. Remove the top and fill the bottom with the banana bavarois. And place of course some bananas on top. Then place the top part of the eclair back.

Melt the chocolate melts au bain marie, in the chocolate melter or in the microwave. Make sure that the melts are completely melted. Fill a decorating bag with chocolate and cut the tip off. Decorate the eclairs with melted chocolate.

Tip: decorate the eclairs with whipped cream and banana.

Bon appetite!

Made possible by FunCakes.

