



Strawberry eclairs

With the Funcakes mix voor Bavarois and this recipe you can make these strawberry eclairs yourself! In our recipe we will explain it to you step by step. They are the perfect summer treat!

Boodschappenlijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€6.05

Other materials for 10 eclairs:

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

Beat the whipping cream until it forms soft peaks. Mix 50 gram bavarois pulver with 60 ml water, then carefully fold in the whipped cream with a spatula. Then place it in the refrigerator to stiffen for approx. 1 hour.

Preheat the oven on 200°C (convections oven). 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. Mix the flour well using a wooden spoon, until a ball of dough. Place the pan back on the fire for approx. 2 minutes. Stir the dough while cooking. 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 them with the bavarois. Place some strawberries on top and place the top layer back. Decorate the eclairs with a swirl of whipped cream and strawberries.

Made possible by FunCakes.

