

# Eclair with Mimolette Isigny and beer

## Informations

People : 4

Preparation : 30 min.

Cooking time : 30 min.



## Ingredients

### For the choux pastry:

- 125 ml water
- 125 ml milk
- 100 g butter
- 1 pinch of salt
- 150 g flour
- 4 eggs
- 20 g slivered almonds

## For the topping :

- 100 g Mimolette Isigny
- 50 g Crème Fraîche with 30% fat.
- 25 cl beer
- 3 sheets of gelatine
- A few edible flowers
- Young shoots

## Preparation steps

**Difficulty level: medium ??????**

1. Preheat your oven to 200°C.
2. Mix the water, milk, butter and salt in a saucepan and bring to the boil. Once the mixture is boiling, remove the saucepan from the heat and add the flour all at once.
3. Mix vigorously until the dough pulls away from the sides of the pan and forms a ball.
4. Leave the dough to cool slightly, then add the eggs one at a time, mixing well between each addition until you have a smooth dough.
5. Place the choux pastry in a pastry bag fitted with a large, smooth tip. On a baking tray lined with baking parchment, shape the pastry into sticks about 10-12 cm long.
6. Sprinkle with slivered almonds.
7. Bake in the oven for around 20-25 minutes until the éclairs are golden and puffed up. Do not open the oven while they are baking.
8. Once cooked, leave to cool on a wire rack.
9. At the same time, prepare the Mimolette cream by finely grating the cheese. Melt it in a bain-marie and add the Crème Fraîche.
10. Once melted, blend the mixture until smooth and homogenous. Remove and leave to cool.
11. To make the beer jelly, warm the beer in a saucepan.
12. At the same time, soften the gelatine in a bowl of warm water. When the gelatine has softened, press it between your hands and add it to the warm beer. Leave the gelatine to melt gently. Let to chill for at least 2 hours.
13. To serve, cut the éclairs in half lengthways.
14. Pour the Mimolette cream into a pastry bag fitted with a smooth pastry tip. Fill the inside of the choux pastry with the Mimolette cream. Cut the beer jelly into small, even cubes and decorate the éclair, finishing with a few edible flower petals and young shoots. Serve at room temperature.