



Shopping list

- 1 package of TAGO Maltballs
- 250 g of double cream
- 100 g of dark chocolate
- 100 g of milk
- 100 g of water
- 100 g of wheat flour
- 100 g of butter
- 4 eggs
- a pinch of salt
- a teaspoon of sugar

The Perfect Éclair

1. Add milk, water, butter, salt and sugar to a saucepan and heat it up. Add flour after the butter is melted. Stir everything quickly until the mass turns into dough. Stir some more while still heating until the dough comes off the saucepan.
2. Take the saucepan off the heat source and cool it down. Add 4 eggs to the mass and mix it with mixer until the dough is smooth.
3. Put the dough into pastry bag and make a few-centimetres- long sticks on parchment paper. Bake the sticks at 200 °C for 25 minutes.
4. Whip double cream until stiff. Add melted cooled-down chocolate and blended TAGO Maltballs.
5. Cut the baked sticks in half and decorate them with the cream.
6. Bon appétit!

TAGO products used in the recipe



Maltballs