

Éclair

MONTREAL ECLAIR

RECIPE COURTESY OF
JOHNNY TUZZINI, 2016



Eclair

CHEF JOHNNY IUZZINI HAS PARTNERED WITH LE MERIDIEN HOTELS & RESORTS ON EIGHT SIGNATURE RECIPES FOR THE ECLAIR PROGRAMME.

RECREATE THIS CUSTOM ECLAIR, INSPIRED BY MONTREAL, THAT JOHNNY CREATED IN CELEBRATION OF THE RELAUNCH OF LE MERIDIEN VERSAILLES.

Le MERIDIEN

Eclair

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MONTREAL ECLAIR

- 01
ECLAIR SHELLS
- 02
SWEET CHEESE CURD
PASTRY CREAM
- 03
SMOKED MAPLE-VANILLA
GLAZE +
MAPLE HONEYCOMB
(MAPLECOMB) +
MONTREAL STEAK
SPICE BLEND
- 04
TO FILL AND FINISH
THE ECLAIRS

"When I think of Montreal, a few things come to my mind. Obviously maple syrup and cheese curds / poutine are on the top of the list, but this region of Canada is also rich in craft breweries, hence my nod to malt. Plus what better with a beer than a steak bathed in Montreal's own signature spice mix, which I've adapted to bring a savory element to this complex éclair similar to the rich culture of its namesake city."

JOHNNY TUZZINI

Éclair

Le MERIDIEN

01
ECLAIR SHELLS

Makes about 1 dozen 4" éclair shells

125 g whole milk

125 g water

113 g (1 stick) unsalted butter

4 g maple sugar

02
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PASTRY CREAM

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(MAPLECOMB) +
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Preheat the oven to 375 °F (190 °C).
Line 2 baking sheets with parchment paper.

In a large saucepan, slowly bring the milk, water, butter, sugar and salt to a simmer over medium-low heat. Remove from the heat, add the flour all at once and stir with a wooden spoon until combined and evenly moistened.

Return the pan to medium-low heat and stir continuously for 3 to 4 minutes to dry the mixture out. The dough should pull away from the sides of the pan and a skin should begin to form in the pan's base. Transfer the dough to a standing mixer bowl and use the spoon to spread the dough out in a thin layer against the sides of the bowl. Let stand for at least 15 minutes until cool.

Attach the paddle to the mixer and turn the mixer on to low speed. Add 2 of the eggs and blend until completely incorporated. Stop the mixer and scrape down the sides of the bowl. Turn the mixer back on to low, add

4 g kosher salt

165 g bread flour

4 to 5 large eggs

vegetable oil cooking spray, as needed

another egg and mix until incorporated. After 3 eggs, the dough should hold a peak when you pull the paddle out, but should immediately fold over onto itself. If the dough is too firm, add the 4th egg and mix well. The dough should now be smooth, elastic and firm enough to pipe and hold its shape but not be runny. You can test it by putting a heaping tablespoon onto a plate. The dough should collapse slightly but still hold a rounded shape. If the dough is still too firm, beat another egg in a small bowl until combined and add about half of it to the dough. Mix on low speed until it is incorporated and check the consistency. If the dough is still too firm, add the remaining egg and mix well. If the dough seems runny, refrigerate it for 15 to 20 minutes before piping.

To make the éclairs, use a 7/16" star tip (Ateco #825) with a piping bag. To pipe them, hold the piping bag at a 45° angle away from you and start squeezing the bag.

When the dough starts to flow, pull the bag up toward you over the point where you started (as if creating an "S") and pipe 3 1/2" to 4" long cylinders. When long enough, stop squeezing and lift the bag straight up and over the dough, which will leave a point at the closest end.

With a wet finger, press the points where you stopped piping into the dough. The surface of the éclairs should be very smooth and the éclairs should have rounded ends with no points. Use a wet finger to mold any misshapen éclairs. Spray a light coating of cooking spray over the surface of the éclairs. Put the pans in the oven, immediately reduce the temperature to 350 °F (176 °C) and bake for 30 minutes. Rotate the pans and continue baking for 30 minutes, until the éclairs are deep golden-brown and feel hollow. Cool the éclairs completely on the pans before filling or freezing them.

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480 g whole milk
10 g white cheddar powder
10 g yellow cheddar powder
65 g maple sugar
27 g cornstarch

In a medium saucepan, heat the milk and cheese powders over medium heat, stirring occasionally, for about 4 minutes, until the milk is very hot and steaming but not boiling.

Meanwhile, in a small bowl, whisk the maple sugar, cornstarch and salt together.

In a medium bowl, whisk the egg yolks and egg until well mixed and homogenous. Whisk the sugar mixture into the eggs until light and fluffy.

1 g fine sea salt
6 large egg yolks
1 large egg
50 g cold unsalted butter, diced

While whisking, temper the egg yolks by pouring about a third of the hot milk mixture over the yolk mixture and whisk very well until combined. Add another third of the hot milk mixture and whisk well. Whisk in the remaining milk mixture and pour the entire mixture back into the saucepan. Return the pan to medium heat and whisk constantly until the mixture begins to boil. Once it is bubbling, whisk the mixture vigorously at a boil for 2 full minutes.

Remove the saucepan from the heat and whisk in the butter a little at a time. Pass the mixture through a fine-mesh strainer into a small baking sheet or cake pan, pressing the cream in the strainer to remove any cooked bits of egg. Spread the pastry cream into a thin layer on the baking sheet and lay a sheet of plastic wrap directly on the surface. Cool the pastry cream to room temperature and then refrigerate for at least 2 hours, or preferably, overnight.

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SMOKED MAPLE-VANILLA GLAZE

500 g fondant, patissier
100 g dark maple syrup
1 vanilla bean, scraped
3–4 drops liquid smoke, all-natural hickory
(eye dropper) BE CAREFUL

Over a double boiler combine the fondant, maple syrup and vanilla bean and warm to 95–98 °F (35–37 °C). Do not stir too much as it will cause the mixture to crystallize. Add the liquid smoke a drop at a time, and taste. There should just be a hint of smokiness, but it should not be overpowering.

MAPLE HONEYCOMB (MAPLECOMB)

190 g maple sugar
75 g corn syrup
30 g maple syrup
40 g water
15 g baking soda

Combine first 4 ingredients in a saucepan, cook to 300 °F (149 °C) and remove from heat. Whisk in the baking soda for 5 seconds and pour into a greased quarter sheet pan. Place it in the freezer to cool and set quickly; then break it into small pieces and store in an airtight container with a desiccant, if possible.

MONTREAL STEAK SPICE BLEND

4 g black peppercorns
2 g coriander seeds
2 g dill weed
2 g smoked paprika
2 g red pepper flakes

Combine in a spice grinder and grind to a coarse powder.

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When ready to use, transfer the pastry cream to a bowl and stir with a rubber spatula to loosen it slightly. Pastry cream should be used within 3 days.

To fill the éclairs, use a small knife or chopstick to poke a hole (the smaller the better) in both ends of each éclair and one in the center on the bottom. Attach a small, plain tip to a pastry bag, fill it with the pastry cream and insert the tip into the holes one at a time. Squeeze the pastry bag gently until the éclairs feel heavy. Invert and dip only the top half of the éclairs into the properly tempered fondant, removing any excess with your finger. Immediately lightly sprinkle the spice mixture over the fondant and follow with some malted milk crisp. Place 3–4 pieces of the maplecomb along the top as well.

GARNISH

Montréal spice mix
malted milk crisp
maplecomb

INGREDIENT SOURCE

terraspice.com/terraspice/products/dairy

CHE001 cheese, cheddar, white powder
CHE007 cheese, cheddar, orange powder,
natural color
MMCO02 malted milk crisp

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Éclair

BON
APPETIT!

