

Éclair

ÉCLAIR DIARIES CÔTE D'AZUR ÉCLAIR

RECIPE COURTESY OF
JOHNNY TUZZINI, 2015



Eclair

Le MERIDIEN

A NEWLY APPOINTED LM100 MEMBER, CHEF JOHNNY IUZZINI HAS PARTNERED WITH LE MERIDIEN HOTELS & RESORTS ON EIGHT SIGNATURE RECIPES FOR THE ECLAIR PROGRAMME.

RECREATE THIS CUSTOM ECLAIR INSPIRED BY CÔTE D'AZUR, AND WATCH HIS CULINARY DISCOVERIES AS PART OF THE ECLAIR DIARIES FILM SERIES.

WATCH THE FILM AT [YOUTUBE.COM/LEMERIDIEN](https://www.youtube.com/lemeridien)

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01
HERBES DE PROVENCE
ÉCLAIR SHELL

02
LÉMON VERBENA CURD

03
ORANGE FLOWER
BLOSSOM FONDANT +
GARNISHES

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01 HERBES DE PROVENCE ÉCLAIR SHELL

02 LEMON VERBENA CURD

03 ORANGE FLOWER BLOSSOM FONDANT + GARNISHES

165 g bread flour
6 g Herbes de Provence, ground
125 g whole milk
125 g water
113 g unsalted butter

Preheat the oven to 375°F. Line 2 baking sheets with silicone baking mats or parchment paper.

Combine the flour and Herbes de Provence and sift together. In a large saucepan, slowly bring the milk, water, butter, sugar, food coloring and salt to a simmer over medium-low heat. Remove from the heat, add the flour mixture in 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 approximately 2 to 3 minutes to dry the mixture out or until the internal temperature taken with a thermometer is 170°F. The mixture should now form a dough that 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

4 g sugar
5 drops all-natural green food coloring
4 g kosher salt
5 to 6 eggs, large
as needed vegetable oil cooking spray

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 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 6th 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 éclairs should now 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 325°F and bake for 30 minutes. Rotate the pans and continue baking for 25 to 30 minutes until the éclairs are deep golden-brown and feel hollow. Cool the éclairs completely on the pans before filling or freezing them.

Makes about 1 dozen 4-inch éclairs

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ORANGE FLOWER
BLOSSOM FONDANT +
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120 g lemon juice (from Menton lemons, if possible)

15 g verbena leaves, dried and ground into a powder

225 g sugar

4 eggs, large

Combine the lemon juice, verbena powder and sugar and whisk together well. Place in a bain-marie of barely simmering water. Meanwhile whisk the eggs and egg yolks together well in a bowl. Add them to the juice mixture, and while whisking gently, continuously cook to 180°F. Remove from the heat and strain through a fine-mesh sieve. Whisk the salt and gelatin into the sieved liquid and allow it to cool to room temperature. Using an immersion blender, blend in the butter and lemon zest until smooth. Spread the curd into a thin layer on a baking sheet and lay a sheet of plastic wrap directly on the surface. Refrigerate for at least 2 hours, or preferably, overnight. When ready to use, transfer the curd to a bowl and stir with a rubber spatula to loosen it slightly. Curd should be used within 3 days.

3 egg yolks, large

1 g lavender salt

2 gelatin leaves, bloomed and strained

113 g unsalted butter, at room temperature

2 lemons, finely zested

To fill the éclairs, poke a hole in both ends of each éclair with small, straight piping tip or paring knife. Using a pastry bag fitted with a slightly larger tip, gently and carefully fill the éclairs from both ends, making sure to completely fill the empty cavities. The éclairs should now feel much heavier.

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ORANGE FLOWER BLOSSOM FONDANT

250 g fondant icing

10 g orange flower water

as needed all-natural orange food coloring
(two parts yellow to one part red)

1 vanilla bean, seeds only

1 drop jasmine essential oil

Gently crush the blueberries, do not puree. Combine the fruit, lemon juice and sugar in a pot and bring to a rolling boil while stirring constantly. Add the liquid pectin and return to a rolling boil and cook while stirring for 2 minutes. Pour into a container and allow to cool at room temp for 20 minutes and then chill in the refrigerator until set.

GARNISHES

lavender salt with scraped seeds
from 1 vanilla bean

crystallized flowers (violet, verbena, rose)

thin-sliced candied mandarin or
candied Menton lemon

To finish decorating each éclair, sprinkle a few grains of lavender salt across the glaze. Place a small piece of each of the crystallized flowers in a random pattern and lay 2 to 3 thin-sliced candied citrus peels onto the crystallized flowers.

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BON
APPETIT!

