

# Puff pastry eclair, crunchy vegetables as a coleslaw, light mayonnaise, parmiggiano tiles

Recipe for 4 persons



## Description

A lot of crunchy vegetables in a pâte à choux with a creamy mayo and parmesan tiles.

## Ingredients

### For the choux

- 160 Ml Water
- 160 Ml Milk
- 10 Gr Sugar
- 10 Gr Salt
- 150 Gr Butter
- 180 Gr Flour
- 7 Unit(s) Egg
- Salt and pepper

### For the vegetables

- 0.25 Unit(s) Cherry tomatoes box
- 0.25 Unit(s) Celeriac
- 1 Unit(s) Carrot
- 8 Sprig(s) Chives
- 8 Unit(s) Bocconcini pearls
- 1 Unit(s) Egg
- 250 Ml Canola oil
- 1 Tbsp Maille dijon mustard
- 0.25 Box(es) Micro mesclun
- 1 Unit(s) Lemon
- Salt and pepper

### For the topping

- 75 Gr Grated parmesan
- Salt and pepper

## Preparation

- Preparation time **45 mins**
- Preheat your **four** at **480 F°**

### For the mise en place

Clean the vegetables, peel the carrots and the celery, shred them in the food processor. Cut the cherry tomatoes in quarters. Slice the radish finely, and put it in ice water. Remove the stems from

the asparagus and peel them.

#### For the choux

Pre heat the oven to 480°F. In a pan, bring the water, the milk, the salt, the sugar and the butter to boil, remove from the stove then add the flour and mix the dough with a wood spatula. Put the dough in the stand mixer and mix gently, adding the eggs one by one. When done, with a pastry bag, make 12-13 cm eclairs, then put them in the oven on low temperature, 375°F and cook them for 30-40 minutes.

#### For the vegetables

In a bowl, make the vinaigrette with balsamic vinegar, olive oil, salt, pepper and lemon juice. Add the tomatoes and the radish.

Mix the carrots and the celery with some of the light mayo.

Cut the bocconcini.

#### Parmesan tiles

On a baking tray lined with parchment paper, put 12 tea spoons of grated parmesan, making sure there is enough space between them. Cook it until golden and let them cool down.

#### For the eclair

Remove the top of the eclair, put some salad inside, add the vinaigrette and the bocconcini on top and finish with the asparagus.

#### For the mayo

In a bowl, mix the egg yolks and the mustard, mix it with a whisk, and add the oil gently until a firm mayo is formed, then season with salt and pepper, lemon juice and chives.

**Bon appétit!**