

PISTACHIO AND GUAVA CREAM ECLAIRS

INGREDIENTS:

FOR CHOUX PASTRY:

½ cup unsalted butter, cut into pieces
½ cup water
½ cup whole milk
¼ teaspoon salt
2 teaspoons granulated sugar
1 cup high-protein bread flour
4 large eggs, lightly beaten

FOR PISTACHIO & GUAVA PASTRY CREAM:

2 eggs
¾ cup sugar
1/3 cup cornstarch
2 teaspoons LorAnn Organic Madagascar Vanilla Bean Paste
2 cups milk
6 tablespoons butter
½ teaspoon LorAnn Guava Super-Strength
1 teaspoon LorAnn Pistachio Bakery Emulsion

FOR WHITE CHOCOLATE GANACHE GLAZE:

1 cup white chocolate
1/3 cup heavy cream
1 tablespoon unsalted butter (82% fat), room temperature



DIRECTIONS:

For Choux Pastry

1. Sift the flour and set it aside.
2. In a saucepan, combine butter, water, milk, salt, and sugar. Heat over medium until the mixture begins to simmer—do not boil.
3. Add the flour all at once, stirring vigorously with a rubber spatula until a smooth dough forms with no visible flour.
4. Cook for 3-5 minutes over medium heat, stirring constantly. The dough should develop a thin film on the bottom of the pan.

5. Transfer the dough to a stand mixer with a paddle attachment. Mix on low speed for about a minute to cool slightly.
6. Gradually add the whisked eggs, a little at a time, allowing each addition to fully incorporate before adding more. The dough should be glossy and pipeable.
7. Transfer the dough to a pastry bag fitted with a French star nozzle and refrigerate for 1 hour.
8. Pipe éclairs onto a parchment-lined baking sheet at a 45° angle. Smooth out the tips with a damp finger.
9. Lightly dust with powdered sugar and freeze for at least 1 hour.
10. Preheat the oven to 400°F. Transfer the tray directly from the freezer to the oven, then reduce the temperature to 338°F and bake for 43 minutes. Avoid opening the oven for the first 30 minutes.
11. Once baked, poke a hole at the end of each éclair to release steam, preventing collapse. Let cool to room temperature.

For Pistachio & Guava Pastry Cream

1. In a bowl, whisk the eggs, sugar, vanilla bean paste, and cornstarch until smooth. Transfer to a saucepan and mix in 1 cup of milk. Stir well, then add the remaining cup of milk. Cook over low heat, stirring constantly, until thick and creamy.
2. Divide into two bowls. Mix guava flavor into one and pistachio emulsion into the other. Transfer each cream into a piping bag and set aside.

For White Chocolate Ganache Glaze

1. Gently melt the white chocolate in the microwave in 15-second intervals.
2. In a saucepan, heat the heavy cream until it just begins to simmer.
3. Pour the hot cream over the melted chocolate and stir until smooth.
4. Mix in the butter and allow the glaze to cool to about 86°F before using. It should be fluid but not too runny.

Assembly

1. Poke a small hole at the bottom of each éclair.
2. Fill half of the éclairs with pistachio pastry cream and the other half with guava pastry cream.
3. Dip the tops of the éclairs into the white chocolate ganache, letting excess drip off.

Let the glaze set before serving.