



## Nutella® Christmas éclair with coffee ganache

Cakes / Mini Cakes | Dinner | Lunch | Christmas

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For 15 portions

225 gr Nutella

### Éclairs ingredients:

125 ml milk  
125 ml water  
140 gr flour  
110 gr butter  
4 eggs  
3 gr salt  
3 gr sugar

### Coffee ganache ingredients:

100 gr heavy cream  
55 gr butter  
300 gr white chocolate  
1 tablespoon of instant coffee (intensity 6)

**TOTAL PREPARATION TIME: 1H15 MIN**

## ÉCLAIRS PREPARATION



1. Boil the water, the milk and the butter with salt and sugar.
2. Add the flour all at once without stopping stirring and let it cook until the dough comes off the walls.
3. Remove the preparation from the heat and add the eggs one by one.



4. Place the preparation in a pastry bag with a curly nozzle and make some lines on a baking paper about 10 cm long.
5. Preheat the oven to 250°C, turn it off and cook the dough for 25 minutes with the oven off, and then finish them for 20 minutes at 180°C.

## COFFEE GANACHE PREPARATION



1. Boil the cream with the coffee and pour it over the chocolate. Blend it and add the butter.
2. Blend again and let cool for 24 hours.
3. The following day whip the preparation and place it in a sleeve with Saint Honoré nozzle.

## PRESENTATION



1. Fill each éclair below with the Nutella.

2. Decorate on top with a strip of whipped coffee ganache.