

FLAVOR VARIATIONS FOR CHOUX & ÉCLAIRS

A Skillshare Class by **FoodNouveau**

TOPPING INSPIRATION FOR CHOUX & ÉCLAIRS

- Chopped toasted hazelnuts or pecans
- Chopped pistachios
- Shaved bittersweet or white chocolate
- Sifted powdered sugar or cocoa powder
- Fresh fruit
- Edible glitter or stars
- Maple sugar flakes
- Any other topping of your choice!

10 FLAVOR VARIATIONS FOR CHOUX & ÉCLAIRS

When it comes to flavoring éclairs, the sky is the limit. Vanilla pastry cream with chocolate glaze is a timeless classic, but feel free to mix and match fillings and toppings to surprise the lucky people who will get to savor your creations.

Here are 10 “mix and match” ideas that use the recipes provided in the class:

1. Chocolate Filling / Dark Chocolate Ganache Glaze / Hazelnut Topping
2. Vanilla Filling / Dark Chocolate Ganache Glaze / Pistachio Topping
3. Vanilla Filling / Maple-Coffee Glaze / Maple Flakes Topping
4. Vanilla Filling / Lemon Glaze / Edible Stars Topping
5. Maple Filling / Maple-Coffee Glaze / Pecan Topping
6. Maple Filling / White Chocolate Glaze / Shaved White Chocolate Topping
7. Coffee Filling / Dark Chocolate Ganache Glaze / Sifted Cocoa Topping
8. Coffee Filling / Maple-Coffee Glaze / Shaved White Chocolate Topping
9. Butterscotch Filling / White Chocolate Glaze / Fresh Raspberries Topping
10. Butterscotch Filling / Dark Chocolate Ganache Glaze / Shaved Bittersweet Chocolate Topping

