Breakfast éclair with basil-lemon quark



Used bresc products



Bresc Basil puree 450g



Bresc Tapenade figs 325g

Ingredients

For the éclairs:

- 150 g flour
- 100 g butter
- 100 g milk
- 100 g water
- 7 eggs
- salt

For the filling:

- 250 g full-fat quark
- 125 g whipping cream
- 40 g Bresc tapenade figs
- 25 g icing sugar
- 20 g Bresc basil puree
- 4 leaves gelatine
- 1 lemon

For the topping:

- 100 g granola
- 50 g plain chocolate
- 50 g white chocolate
- 20 g goji berries

Preparation method

Melt the butter into the milk and water then bring to the boil. Stir in the flour gently and cook. Add a pinch of salt and add the 6 eggs one by one. Pipe the éclairs onto a baking sheet and brush them with the remaining egg. Bake in the oven for 20 minutes at 220 °C. Mix the quark with the grated peel of the lemon, the basil puree and the fig tapenade. Whisk the whipping cream with the icing sugar until thick. Squeeze the lemon and heat the juice. Dissolve the soaked leaves of gelatine in the juice and then stir in the quark mixture. Spoon the whisked cream into the quark mixture and pour it into a piping bag. Fill the éclairs with the quark mixture and leave to firm in the fridge. Melt the chocolate au bain-marie and dip the top of the éclair in the chocolate. Garnish the éclairs with a different coloured chocolate. Place the granola on the soft chocolate and allow to firm.

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