

# Éclairs

Ingredient	Control		WPC 80		Permeate	
	U.S.	Metric	U.S.	Metric	U.S.	Metric
Water	1 cup	225 g	1 cup + 1 oz	255 g	1 cup	225 g
Butter	2 oz	55 g	2 oz	55 g	2 oz	55 g
Salt	½ tsp	2 g	½ tsp	2 g	½ tsp	2 g
Flour	1 cup	115 g	1 cup	115 g	1 cup	115 g
Eggs	3-4 eggs	3-4 eggs	1-2 eggs	1-2 eggs	3-4 eggs	3-4 eggs
WPC 80	-	-	½ oz	15 g	-	-
Permeate	-	-	-	-	1 oz	30 g
Semisweet chocolate	8 oz	225 g	8 oz	225 g	8 oz	225 g
Unsalted butter	8 oz	225 g	8 oz	225 g	8 oz	225 g

### Preparation:

1. Bring water, regular butter, and salt to a boil.
2. Add flour, stir and cook until smooth.
3. Remove from flame and beat in eggs, one by one.
4. Pipe into éclairs onto parchment-lined sheet pan.
5. Bake at 425°F (220°C) until just starting to color
6. Reduce heat to 350°F (175°C) and bake until sides are firm.
7. Cool.
8. Fill with pastry cream.
9. Melt chocolate and unsalted butter. Cool to 80°F (45°C) in an ice-water bath—until it begins to thicken.

Type of substitution	Eggs	Addition	Savings
WPC 80 for 2 eggs	½ oz. (15g) WPC 80 and 1 oz (30g) added water.		6 ¢ per recipe
Permeate added for coloration		Add 1 oz. (30g) permeate to water before bringing to boil.	No savings but richer color

Note: Hydrate WPC 80 by mixing the powder with 1/4 the water and letting hydrate 15 minutes. Then add rest of water. Add only enough to make a smooth, shiny dough.