

**Delivering a World of Flavour**



**Vegan Chocolate Eclairs.**

**Chocolate Pastry cream:**

450gr soy milk

45gr cornflour

45gr sugar

50gr Callebaut 70.5% Dark chocolate Callets

**Glaze recipe:**

200gr Van Houten 54% dark chocolate buttons

30gr grapeseed oil

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**Recipe**

1. **To Make the pastry cream:** in a small pot bring the soy milk, cornflour, and sugar to the boil
2. Cook whisking continuously for two minutes.
3. Pour over the dark chocolate and blitz with a hand blender
4. Cover on the surface with plastic wrap and place in fridge to cool completely
5. Once cold, place set cream in the mixer with the whisk attachment.
6. Mix till smooth, creamy and piping consistency

1. For the glaze: Melt the chocolate and grapeseed oil over a double boiler till combined.
2. Dip eclairs in and garnish with cacao nibs.