



Greedy Tip for a Festive Christmas

Chocolate Blackcurrant Christmas Eclairs *By Pascal Caffet et Joseph Cartron*

Pascal Caffet, 'Meilleur Ouvrier de France Pâtissier' (Best Worker Pastry Chef of France) and 'Champion du Monde des Métiers du Dessert' (World Champion of Dessert Trades) and Joseph Cartron, Distiller Liquorist since 1882 implanted respectively in the Champagne-Ardenne and Burgundy regions, are capable of surprising food lovers due to their creativity, their art of tastes and the authenticity of their flavours recognised the world over. For Christmas time, they have combined their talents and invite you to cook and share a chef's recipe with your friends ... in a party time atmosphere:

Party time Chocolate Blackcurrant Eclair



Pascal Caffet top tips:

« Plumb easy, in order to cook your successful party time dessert, choose a light recipe and follow the instructions carefully.

For your Christmas time dinners, this magical Chocolate Blackcurrant Eclair, reveals harmoniously and delicately exceptional products such as Joseph Cartron's Crème de Cassis de Bourgogne Double Crème and simple flavours.

Each ingredient, each detail, each know-how, are important, follow this easy recipe step by step and impress your friends. »

Recipe

Preparation: 25 minutes

Difficulty : easy

Custard Cream with Joseph Cartron Crème de Cassis de Bourgogne Double Crème

Ingredients :

- 500 g of full-cream milk
- 100 g caster sugar
- 50 g maize starch
- 90 g pure Venezuela 70% black chocolate
- 100 g **Joseph Cartron Crème de Cassis de Bourgogne Double Crème 19°**
- 1 vanilla pod
- 5 egg yolks

Preparation :

- In a saucepan, heat the milk with half the sugar and the vanilla pod.
- In a salad bowl, beat up progressively the rest of the sugar and the starch then the egg yolks.
- In this preparation add 1/3 of the boiling milk, mix and boil up again the rest of the milk.
- Mix the yellow, sugar and milk mixture in the saucepan. Bring up to a boil, mixing continually then remove from heat.
- In this hot mixture, melt the chocolate then add the blackcurrant and place in the refrigerator.

Pastry Puffs for 12 Eclairs

Ingredients :

- 100 g water
- 100 g full-cream milk
- 100 g fresh butter
- 120 g pastry flour
- 4 g caster sugar
- 4 g salt
- 4 fresh eggs
- granulated sugar, almonds (decoration)

Preparation :

- In a large saucepan bring to boil the water, the milk, the butter, the salt and the sugar, then remove from heat. Add the flour, beat to obtain a firm pastry.
- On a very low heat, dry this pastry in a few minutes and remove all moisture.
- Add the eggs, in two goes, to obtain a smooth pastry.
- With the help of a pastry bag N°8 on a baking mat, spread the Eclairs.
- Brown the Eclairs with a brush and decorate them immediately before cooking with the granulated sugar and the almond mixture.
- Cook at 170° for 25 minutes. then take them out of the oven and let them cool.

Assembly:

- Cut the pastry puff in two, length wise.
- With the help of a pastry bag and a fluted tip, fill up with the little chocolate blackcurrant cream balls.
- Top with the other puff half, then sprinkle with icing sugar and leave at least 2 hours in the refrigerator before serving.

A propos de Joseph CARTRON : www.cartron.fr

Joseph CARTRON, Distiller and Liquorist since 1882 in Nuits-Saint-Georges, (Burgundy - France) has built its exceptional reputation on its values: authenticity, the richness of Burgundy, the passion and love of the land and its treasures transmitted from father to son.

Joseph CARTRON produces and distributes a large range of products, combining tradition and modernity with its Crèmes de Cassis de Bourgogne, its Crèmes de Fruits Rouges (Red Fruit Brandies), its "T", its Marc and Fine de Bourgogne, its Eaux-de-Vie de fruits (Fruit Brandies), the variety of its 'Grande Tradition Liqueurs' and its Burgundy aperitifs.. Distributed in France and in 45 countries around the world, the Joseph CARTRON Company is one of Burgundy's best Ambassadors of savours and riches.

Concerning Pascal Caffet: www.pascal-caffet.com

After losing his father, in 1983, Pascal Caffet only 22 years old, took on the family establishment. Very quickly he imposes his style and creates a collection of cakes, completing the chocolate collection. Elected one of the 'Meilleurs Ouvrier de France Pâtissier' (Best Worker Pastry Chef of France) in 1089, and 'Champion du Monde des Métiers du Dessert' (World Champion of Dessert Trades) Pascal Caffet brings all its noblesse to chocolate especially with pralines. The opening of boutiques specialized in the alliance of high quality chocolate and cakes continues. Pascal Caffet owns 10 boutiques, of which two internationally: in Turin and Tokyo. End of September 2014 he opened his first boutique in Paris 20 rue de la Terrasse in the 17th arrondissement. Then a second followed in October 2014 in the Marne 2 Place Marché aux Fleurs - 51000 Châlons-en-Champagne, according to a development plan that should reach 5 to 8 openings in France over the next few months.

You can order Pascal Caffet's chocolates and treats on www.pascal-caffet.com

(Photos Image & Associés)

For further information, picture requests or samples, please contact:

Pour Joseph Cartron : Equilibre : Florence Dapoigny : Press Attachée : +33 (0)1 39 25 00 33 – +33 (0)6 60 49 83 95 florence.dapoigny@club-internet.fr

Pour Pascal Caffet : SVMMarketing - Sabine Verley : 09 50 10 70 03 - 06 31 56 46 58 - svmmarketing.eurl@gmail.com