



Raspberry eclairs with seed oil cream

This sweet temptation from France with the delicious cream made from Styrian pumpkin seed oil and fruity raspberries is an absolute eye-catcher!

Zutaten

8 Portionen

Dough ingredients:

125 ml Water
30 g Byodo Baking Oil Classic
100 g Flour
2 Eggs
1 Prise Byodo sea salt
0.5 TL Cream of tartar baking powder

Cream ingredients:

100 g Mascarpone
100 g Ricotta
100 g Cream
40 g Powdered sugar
15 ml Byodo Styrian pumpkin seed oil
1 Pck. Cream stiffener

200 g Raspberries
2 EL Pistachios, chopped
Powdered sugar
Piping bag with large star nozzle

Zubereitung

For the seed oil cream, whip the cream with half a packet of cream stiffener until stiff. Beat the mascarpone, ricotta, powdered sugar and pumpkin seed oil and the other half of the cream stiffener in a bowl until creamy. Add the whipped cream and stir in. Pour the cream into a piping bag and chill.

For the choux pastry, bring the water, a pinch of salt and oil to the boil in a pan. Add the flour in one go and stir vigorously with a wooden spoon until a ball forms. Then heat the batter in the pan for approx. one minute while stirring ("burn off"). Place the dough in a bowl and leave to cool slightly. First whisk an egg into the batter. Then stir in the second egg and the baking powder.



Pour the batter into a piping bag with a star-shaped nozzle and pipe strands about 10 cm long onto baking paper. Place the eclairs in an oven preheated to 200 degrees top/bottom heat and bake for 20 minutes. Do not open the oven door in between, otherwise the eclairs will collapse.

Cut the cooled eclairs in half with a bread knife and fill with the seed oil cream and raspberries. Sprinkle with chopped pistachios and put the lid on. Dust with powdered sugar before serving.

The quantity given makes approx. 8 eclairs.

You can find more information and ideas for baking with oil [here](#).