



TIRAMISU ÉCLAIR

SERVES: 10

INGREDIENTS:

122 g Carte D'Or Tiramisu
375 ml Meadowland Classique or full fat cream
125 ml Milk
30 ml Amaretto syrup (non-alcoholic)
200 g Dark chocolate
20 g Hazelnut oil
10 Éclair shells

PREPARATION:

Prepare the tiramisu with the cream and milk. Add the amaretto syrup.

Melt the chocolate with the oil.

Cut the éclairs in half and pipe the tiramisu filling on the bottom half.

Dip the top layer of the éclair in the melted chocolate and place it on top.



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