

CHRISTOPHE
ADAM

TEACHES ECLAIRS

PastryClass

CHRISTOPHE ADAM TEACHES YOU

*simple recipes, broad concepts, and professional skills
while also explaining how to unite visual creativity with
exquisite taste and texture.*

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**Eclair gave me success and
happiness in my work, and I
want the same for you!**

Christophe Adam

MEET CHRISTOPHE ADAM

Christophe Adam launched L'Éclair de Génie, a concept entirely devoted to éclairs, his signature pastry. He sculpts his desserts with great elegance in his Parisian laboratories. Christophe has experienced astonishing success in Paris and abroad in over 15 locations.

Christophe is a pastry chef recognized by his peers. He passionately creates endless éclairs, a popular dessert that he continues to perfect.

Christophe Adam is author of several books in which he revisits the classics of French pastry in a contemporary way. He was awarded “Best Pastry Chef of the Year” in 2014 by the Pudlo Guide, and elected “Best Pastry Chef 2015” by Relais Desserts. In 2017, Vanity Fair magazine listed Christophe Adam 40th in the ranking of the 50 most influential French people in the world.




L'ÉCLAIR DE GÉNIE 
Christophe Adam

BAKING TOOLS & EQUIPMENT



It's not necessary to have all of the baking tools & equipment outlined here. Step one is always to watch your class first and then decide what's essential for you to have. Below we have outlined all of the baking tools & equipment we use at PastryClass with specifications, possible substitutions, and pictures, so you have a good understanding of the requirements and possible variations in pastry production. This will help you make an educated decision about whether you need to purchase anything extra for your collection!

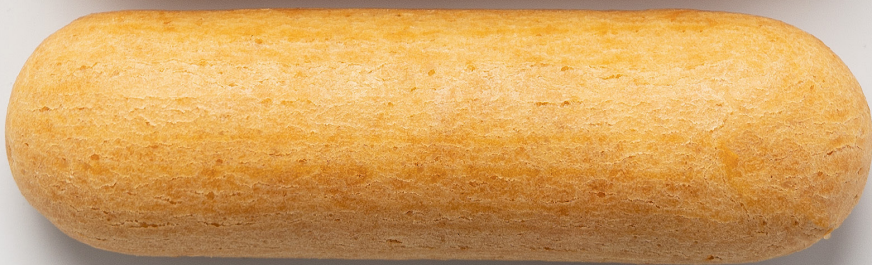
Please don't feel the need to rush out and purchase new equipment right away; all of the tools and potential substitutions you will need are outlined in each of the classes you take. We don't want you to waste your time and money searching for items from the list when you may already have a handy substitution in your very own kitchen, so make sure to watch the class before you go shopping!

All of the equipment you may need can be found at supermarkets and local or online pastry shops in most countries. For specific items that aren't available locally, google the product's name and scroll through the suppliers in the results to find the one that suits your delivery area.

We have students from over 140 countries, from big to small, industrial to developing; each country has everything you need to succeed in pastry.

Now you have exclusive access to PastryConnect, so not only can you discover even more information about baking tools & equipment for this class, but you can also share your findings with other students!

ENROLL THE CLASS TO GET FULL ACCESS.



BASE RECIPE: CHOUX PASTRY

“This is the most important recipe of my life.” Christophe takes you through the cooking process and explains what makes a perfect éclair, the DNA of his brand, the

Pate a Choux.



Base Recipe: Choux Pastry

"This is the most important recipe of my life." Christophe takes you through the cooking process and explains what makes a perfect éclair, the DNA of his brand, the Pate a Choux.

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SALTED BUTTER CARAMEL ECLAIR

This global bestseller and deceptively simple French classic, the Salted Butter Caramel Eclair. Christophe demonstrates how to make his iconic caramel—that hasn't changed since he first made it over 30 years ago.

Salted Butter Caramel Eclair is about Breton caramel cream, popping candies that take you back to your childhood, and shiny decor to round out the unique experience.



Caramel Cream

This global bestseller and deceptively simple French classic, the Salted Butter Caramel Eclair, is the first eclair you'll learn about in this class. Christophe demonstrates how to make his iconic caramel—that hasn't changed since he first made it over 30 years ago.



Caramel Glaze

Christophe explains what creates the elasticity in caramel that brings out the shine and silkiness in the glaze that we're all always tempted to try.



Salted Butter Caramel Eclair

Learn about the significance of caramel and how easily accessible the ingredients are worldwide. Salted Butter Caramel Eclair is about Breton caramel cream, popping candies that take you back to your childhood.

ENROLL THE CLASS TO GET FULL ACCESS.



VANILLA PECAN NUT ECLAIR

Vanilla Pecan Nut Eclair is all about the softest vanilla cream, silky glaze, and crunchy pecan decoration. Now we understand why this is a bestseller in every country!

Christophe shows you the classic pastry cream and its vanilla variations. He also describes the texture of all the creams he makes and explains how you can achieve that silky finish and light touch we all strive for.

The bestselling Vanilla Pecan Nut Eclair comes hand in hand with a glaze with a story. Learn to create an elegant finish and texture that makes you say, "Wow!".

Christophe said it, we saw it, and this glaze is stunning!



Madagascar Vanilla Cream

Learn the classic pastry cream and its vanilla variations. He also describes the texture of all the creams he makes and explains how you can achieve that silky finish and light touch we all strive for.



Vanilla Glaze

The bestselling Vanilla Pecan Nut Eclair comes hand in hand with a glaze with a story. Learn to create an elegant finish and texture that makes you say, "Wow!". Christophe said it, we saw it, and this glaze is stunning!



Coated Pecan Nuts

Learn this confectionary technique of making sanded nuts by hand. He explains the importance of matching the eclair decorations with the flavor of those eclairs and the purity of presentation.



Vanilla Pecan Nut Eclair

Vanilla Pecan Nut Eclair is all about the softest vanilla cream, silky glaze, and crunchy pecan decoration. Now we understand why this is a bestseller in every country!

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PASSION FRUIT RASPBERRY ECLAIR

Christophe shows how to make the most exotic cream of this class, uniquely created for the Passion Fruit Raspberry Eclair. He explains how it represents the balance between the creme patisserie and creme anglaise.



Passion Fruit Cream

Christophe shows how to make the most exotic cream of this class, uniquely created for the Passion Fruit Raspberry Eclair. He explains how it represents the balance between the creme patisserie and creme anglaise.



Raspberry Confit

This confit is a perfect example of how to create an explosion of nature in your mouth. Christophe explains the importance of making fruity inserts and keeping them fresh.



Passion Fruit Marzipan

This simple marzipan recipe shows how to transform the usual fondant into something new for your taste buds.



Passion Fruit Raspberry Eclair

Christophe talks about the bestselling eclair, available year-round in L'Eclair De Genie. It's fully fruity, slightly sour, and light in sugar. Its simplicity will change your perception of what a classic should be.

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HAZELNUT PRALINE ECLAIR

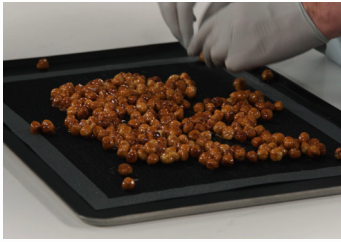
Go wild for the Hazelnut Praline Eclair! Dig into the softest hazelnut praline cream with a treasure of hazelnuts on top.

Christophe explains why he cooks Hazelnut Praline Cream like no other chef and what a difference it makes to his work. Then, he teaches us that the time you dedicate to your pastry makes a difference, so you should treat your nut decorations like a treasure and give them valuable time to cook. Discover different finishing methods for your choux pastry in this class.



Hazelnut Praline Cream

Christophe explains why he cooks cream like no other chef and what a difference it makes to his work.



Caramelized Hazelnuts

Christophe teaches us that the time you dedicate to your pastry makes a difference, so you should treat your nut decorations like a treasure and give them valuable time to cook.



Hazelnut Praline Eclair

Christophe explains why he cooks Hazelnut Praline Cream like no other chef and what a difference it makes to his work.

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LEMON YUZU MERINGUE ECLAIR

It became a revolution in pastry 15 years ago, and still, no éclair shop doesn't stock Lemon Yuzu Meringue Eclairs, a sour lemon with the character of yuzu, a yellow glaze that tells a story of a lemon decorated with a burned meringue that brings traditional root to your creation.



Lemon Yuzu Cream

Learn an essential recipe for Christophe Adam and L'Eclair De Genie. Christophe breaks the process down step by step and shows you how to create a lemon cream that's "not just" a lemon cream; it's a lemon cream with a twist.



Lemon Glaze

Learn how to make glaze recipes for small portions and large production. Discuss the philosophy of decorating your eclairs in the most natural way.



Lemon Yuzu Meringue Eclair

This recipe is in the DNA of L'Eclair De Genie, transforming the traditional lemon tart into an eclair. It's French. It's a classic. It has a twist of flavor. It's Christophe Adam.

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SAINT HONORE ECLAIR

Saint Honore Eclair is made for celebrations and looks like a real treasure.

Mascarpone Whipped Cream with a cloud-like texture sits over a delicate Choux Pastry decorated with shiny choux and a touch of gold. When we see gold, we want to celebrate Christophe and his existence.

Christophe tells us the origins of Saint Honore and how this eclair was transformed into a celebration, thanks to this mirror caramel technique over the mini choux that became a holiday bestseller. You may think it's just a Whipped Cream recipe, and yes, it is, but when Christophe, the eclair genius, makes it, we see how simple things can become so tempting and elegant!



Mascarpone Whipped Cream

Saint Honore Eclair is the star of the show! You may think it's just a Whipped Cream recipe, and yes, it is, but when Christophe, the eclair genius, makes it, we see how simple things can become so tempting and elegant!



Saint Honore Caramel

Christophe tells us the origins of Saint Honore and how this eclair was transformed into a celebration, thanks to this mirror caramel technique over the mini choux that became a holiday bestseller.



Saint Honore Eclair

Christophe tells us the origins of Saint Honore and how this eclair was transformed into a celebration, thanks to this mirror caramel technique over the mini choux that became a holiday bestseller.

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DOUBLE CHOCOLATE ECLAIR

with dark chocolate from Mexico

The best chocolate éclair in the world, according to Christophe. And we can confirm! Sink into learning the concept and the research to find irresistible chocolate for this éclair. Double Chocolate Eclair has two chocolate textures made of soft ganache and silky cream, topped with spotless mirror glaze and decorated with a crunch of cocoa nibs, with a truffle flavor touch. It's chocolate bursting in your mouth, whether you want it or not, you'll love it!



Chocolate Cream

Learn to make shiny and smooth creams by the hands of Christophe Adam, and understand why you choose specific chocolates for your eclairs.



Chocolate Ganache

Learn to make cream infusions and elevate chocolate flavors. This is a second texture for a Double Chocolate Eclair and it makes a difference.



Chocolate Glaze

Learn to create a popping shine with cocoa products, a shine that speaks to your customer even before they enter your pastry shop - Chocolate Mirror Glaze! Christophe has transformed it into the eclair version to sweep you and your customers off your feet.



Double Chocolate Eclair

The best chocolate eclair in the world, according to Christophe. And we can confirm! Sink into learning the concept and the research to find irresistible chocolate for this eclair.

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PISTACHIO RASPBERRY ECLAIR

Pistachio Strawberry Eclair was the first creation at L'Eclair De Genie. It's now a classic eclair you'll find in every boutique worldwide, all year round. It's a trendy flavor: light and airy pistachio ganache, bright and fruity raspberry confit, soft and delicate choux, and a touch of strawberry and nuts. You're crazy if you didn't put this one first on your list.

It's not only trendy but also freaking tasty, thanks to the pistachio ganache and raspberry confit! You'll also learn about pistachios and how Christophe selects his ingredients.



Pistachio Ganache

"If I don't have pistachio cream inside my eclair, everyone just kills me." And we thank Christophe for teaching us how to make this tempting Pistachio Strawberry Eclair. You'll also learn about pistachios and how Christophe selects his ingredients.



Pistachio Strawberry Eclair

Pistachio Strawberry Eclair is now a classic eclair you'll find in every boutique worldwide, all year round. It's not only trendy but also freaking tasty, thanks to the pistachio ganache and raspberry confit!

ENROLL THE CLASS TO GET FULL ACCESS.

BONUS RECIPES

ENROLL THE CLASS TO GET FULL ACCESS.

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**Let's make a perfect éclair
together, so you can impress
with your success!**

Christophe Adam

PastryClass