



MATCHA STRAWBERRY LYCHEE ÉCLAIR

The Matcha Strawberry Lychee Éclair is a vibrant twist on a classic pastry. Crisp éclair shells are filled with creamy matcha Bettercreme®, juicy strawberries, and sweet lychee, then topped with a glossy matcha donut icing drizzle. Finished with a flourish of cream and fresh fruit, it's a refreshing fusion of bold flavor and delicate texture.

Yield: 1 Éclair

INGREDIENTS

RICH'S Eclair Shell, 72 Count, 1.02 oz (#08782)

RICH'S FLAVOR RIGHT™ VANILLA WHIP'N TOP™
ARTIFICIALLY FLAVORED VANILLA DESSERT
TOPPING (#43603)

RICH'S ALLEN® CLASSIC DONUT & ROLL ICING
WHITE (#04132)

Fresh strawberries

6 tbsp. Bossen Matcha Mix

DIRECTIONS

- 1 For Matcha Bettercreme®: Using a mixer, whip 2 cups Flavor Right™ Vanilla Whip'N Top™ and 4 tbs of Bossen Matcha Mix together.
- 2 For Matcha Donut Icing: Mix and heat 16 oz of Allen® Classic Donut & Roll Icing with 2 tbsp of Bossen Matcha Mix to create a dipable consistency.
- 3 Pull set of eclairs from the freezer and let them thaw for 15-20mins



- 4 Cut eclairs in half
- 5 Dip top half into the warm donut icing and let the icing set for 5-10 mins
- 6 Fill bottom shell with Matcha Bettercreme® and fruit
- 7 Cover with the top éclair shell
- 8 Decorate on top with the rest of the Matcha Bettercreme, drizzle warm donut icing and fresh strawberries