


Éclairs are having a moment — and making them is much easier than you think. Award-winning pastry chef Christophe Adam, owner of L'éclair de génie boutiques, has perfected the art of the éclair and turned it into a gourmet delight that marries unconventional and imaginative fruits, flavors, colors and textures.

This comprehensive and straightforward book features 35 recipes, step-by-step photographs and easy-to-follow instructions to guide you through mastering éclairs. Christophe outlines exactly how to get started, providing a list of equipment, basic rules and helpful tips to assist both the beginner and the experienced baker. It's almost like having a pastry chef by your side in the kitchen!


MAKING ÉCLAIRS HAS NEVER BEEN EASIER  
WITH THIS STEP-BY-STEP BOOK FROM  
ONE OF EUROPE'S TOP PASTRY CHEFS



Prepare to dazzle your friends and family with éclairs ranging from traditional chocolate éclairs to pistachio orange éclairs, caramel peanut éclairs, strawberry éclairs, and more. They are perfect for everything from the most casual gathering to more formal celebrations.



**CHRISTOPHE ADAM's** remarkable career has taken him from three-Michelin-star restaurants in London to Fauchon in Paris to eventually opening his own éclair boutique, L'éclair de génie, which currently boasts over 15 locations worldwide. He has plans to open a boutique in North America in 2017.



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Christophe Adam



500+  
Step-by-Step  
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# ÉCLAIRS

Easy, Elegant & Modern Recipes

Christophe Adam