



Tangy ... Brasserie Bread's pineapple and lime eclair. Photo: Tamara Dean

Adding Oz flair to the humble eclair

Is the macaroon the new friand? The short answer for anyone who hasn't ventured out this year is yes. Macaroons in every conceivable flavour and colour have swept Sydney but **Brasserie Bread** at Banksmeadow has hitched its wagon to an entirely different sweet treat. The chocolate eclair has been given a thoroughbred Australian makeover with a pineapple and lime version. Think of a pine-lime Splice transformed into an eclair. "We were going to do macaroons but decided against it," Brasserie Bread co-owner **Michael Klausen** says. Not that the new eclair has been simple to make. "It really took a long time to get the custard right and then the lime icing," he says. They aren't big or cheap, but they are the new eclair. One sugar-hyped wag has christened them icclair 2.0.