

CHOCOLATE ECLAIRS

New recipe



Preparation : 30 min - **Resting :** 3 hr - **Cooking :** 40 min - **Equipment :** -

Ingredients : 8-10 éclairs

- SWEET CHOUX PASTRY - 80 g butter, diced - 180 g plain flour - 200 ml water - 10 g sugar - 3 standard eggs - pinch salt
 - CHOCOLATE GLAZE: - (see recipe)
 - CHOCOLATE PASTRY CREAM - 300 ml milk at room temperature - 30 g plain flour - 2 eggs + 2 yolks - 2 tbsp vanilla sugar - 100 g dark chocolate
 - 12 g cornflour - 50 g sugar
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1. Make the sweet choux pastry (step by step pictures p. 24). Preheat the oven to 180 °C (170 °C fan, gas mark 4). Put the dough into a piping bag*. Pipe fingers of dough on a lined* baking tray. Bake for 25 to 30 minutes (without opening the oven) until golden. If necessary, continue baking. The choux are well cooked when the cracked surfaces are golden brown.

2. Prepare the pastry cream and the glaze. Cool the choux, and cut a small slit along the side of each one. Fit a piping bag* with a plain nozzle; fill with pastry cream and pipe into each choux. Coat* with chocolate glaze, sprinkle with hazelnuts; refrigerate the eclairs for 1 hour, or until firm.

SWEET CHOUX PASTRY

1. Place the diced butter and water in the metal bowl. Run the EXPERT programme, 2 minutes/speed 4/90 °C.

2. At the end of the programme, open the lid and add the flour, sugar and salt. Close the lid, remove the cap and restart the EXPERT programme, 3 minutes/speed 4/100 °C. Scrape down the wall of the bowl if

necessary. The dough should form a ball.

3. Restart 1 minute/speed 10 (without heating) and, with the machine running, add the eggs one by one, through the cap opening. Scrape down the bowl if necessary.

CHOCOLATE PASTRY CREAM

1. Place the milk in the metal bowl, and add the remaining ingredients. Remove the cap and run the EXPERT programme, 12 minutes/speed 4/95 °C (14 minutes if the milk is cold).

2. Restart for 30 seconds/speed 15 (without heating). Refrigerate for 2 hours.

Cook Expert ■

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