

Chocolate Éclairs Recipe

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Prep. time : 45 minutes

Cook time : 50 minutes

Ready in 95 minutes

Level : Advanced

Pâte à Choux:

- Water 125g (4.4oz)
- Whole milk 125g (4.4oz)
- Butter 100g (3.5oz)
- Salt 5g (1Tsp)
- Sugar 10g (2Tsp)
- All purpose flour 150g (5.3oz)
- Eggs 250g (8.8oz)

Crème Diplmate:

- Milk 500g (1.1lbs)
- Egg yolks 60g (2oz or 3 medium egg yolks)
- Sugar 80g (2.8oz)
- Corn starch 20g (0.7oz)
- All purpose flour 20g (0.7oz)
- Milk chocolate 100g (3.5oz)
- Whipping cream 200g (7oz)

The Glaze:

- Water 75g (2.6oz)

- Cream 140g (5oz)
- Cocoa powder 75g (2.6oz)
- Sugar 210g (7.4oz)
- Gelatin 8g (2Tsp)
- Cocoa nibs as needed

Directions:

1. Make pâte à choux. Put milk, water, butter, salt and sugar in a saucepan and cook until it boils. Remove from the stove and add the flour. Put everything back on the stove and cook, stirring constantly for 2 minutes. Transfer the dough into a clean bowl and leave it to cool. Beat the eggs in a separate bowl, and add them gradually to the paste mixing well after each addition. The finished dough should be soft, smooth and creamy.
2. Pipe 13cm (5 inches) long strips with your large star tip. Get rid of the pointy tips with a wet brush.
3. Dust éclairs with powdered sugar and bake them at 200°C (400°F) for 10 minutes. Then, turn down the oven at 160°C (320°F), and continue baking éclairs until they are nicely browned and dry, approximately 25-30 minutes.
4. Take them out from the oven and leave them to cool down.
5. While éclairs are baking, make crème Diplomate. Mix the milk, half of sugar and vanilla powder in a large saucepan and heat it up. Blanch egg yolks with the rest of the sugar, add sifted flour and cornstarch and whisk to combine. Temper the yolk mixture with approximately half of the heated milk. Return the yolk mixture to the pan, put back on the stove and cook stirring vigorously until the cream boils and thickens. Allow pastry cream to boil for another 2 minutes stirring constantly. Remove the pan from the stove, and immediately add chopped chocolate. Stir until the chocolate melts and you get a uniform cream. Pour the cream into a clean bowl. Cover by placing plastic wrap on the surface of the cream and leave it to cool. Whisk the cooled cream until it becomes smooth, and then, gradually add cream whipped to soft peaks.
6. Make the glaze. Soak the gelatin in cold water. Place water, cream, cocoa powder and sugar into a pan and bring to a boil. Remove the pan from the stove, and add

soaked and drained gelatin. Stir well and run the glaze through a strain. Cover it with plastic foil and leave it to cool.

7. Make three holes at the bottom of your éclairs using a very small, sharp star tip.
8. Put crème Diplomate into a piping bag, and fill the éclairs through the holes.
9. Melt the glaze on bain-marie until lukewarm, and dip each éclair into the glaze. Sprinkle eclairs with cocoa nibs.