

Chocolate Eclairs

PATE CHOUX INGREDIENTS

8 fl. oz/ 240 ml milk
8 fl. oz/ 240 ml water
1 1/2 tsp salt

7 oz/210 g unsalted butter, diced small
10 oz/ 300 g Artisan or other bread flour
16- 17.6 oz eggs (around 10-11 eggs)

PASTRY CREAM INGREDIENTS

1 qt. Milk
1 Vanilla Bean, split
7.5 oz/ 225 g granulated sugar

6 oz/ 180 g egg yolks (around 10 yolks)
2.5 oz/ 75 g cornstarch
2 oz/ 60 g unsalted butter

CHOCOLATE GLAZE INGREDIENTS

6 fl. oz/ 180 ml heavy cream
1 oz./ 30 g invert sugar, glucose, or corn syrup

18 oz/ 240 g bittersweet chocolate, wafers or chopped
1 oz/ 30 g unsalted butter

DIRECTIONS

For the pate choux:

1. Place the milk, water, salt, and butter in a saucepan. Bring to a boil. Make sure the butter is fully melted.
2. Remove from the heat and immediately add all the flour to the hot liquid. Vigorously beat the dough with a wooden spoon. Put the pan back on the heat and continue beating the dough until it comes away from the sides of the pan.
3. Transfer the dough to the bowl of a mixer fitted with the paddle attachment and beat it for a few minutes at medium speed. Then begin to beat in the eggs one at a time.
4. Continue to add the eggs one by one until the mixture is shiny but firm. The dough should pull away from the sides of the bowl in thick threads; it will not clear the bowl.
5. Put a workable amount of dough into a pastry bag fitted with a large plain tip and pipe onto parchment paper-lined sheet pans in the desired shapes at once.
6. Bake immediately at 400°F (200°C) for 15 minutes. Reduce the heat to 350°F (180°C) and bake until the pastries are dry and crisp, approximately 35 minutes for éclairs.
7. Cool completely, then fill as desired. Lastly, dip them in chocolate.

For the pastry cream:

1. Combine the milk and vanilla in a sauce pot over medium heat until it simmers
2. In a medium heat-proof bowl, combine the sugar, cornstarch, and eggs
3. Using a small amount of the heated milk, temper the egg mixture. Then slowly add the rest of the milk, whisking the mixture as the milk is slowly streamed in.
4. Return the mixture to the pot and whisk until the mixture is thickened, once thick add in the butter and whisk until the butter is melted.
5. Move the mixture into a bowl, and place some plastic wrap touching the top of the cream. Cool completely.

For the chocolate glaze:

Combine all ingredients in a sauce pot over medium heat stirring until the mixture is combined and smooth.