

Cream-filled eclairs

Choux pastry filled with whipped cream and dipped in chocolate

Serves 8

Ingredients

CHOUX PASTRY

- **100 ml** water
- **100 ml** milk
- **100 g** butter
- **5 g** sugar
- pinch of salt
- **110 g** plain flour, sifted
- **3** eggs

WHIPPED CREAM

- **300 ml** whipping cream
- **2 tbsp** granulated sugar
- **1** vanilla pod

TOPPING

- chocolate for melting

Method

CHOUX PASTRY

1. Put the water, milk, butter, sugar and a pinch of salt in a pan and heat over a medium heat until the butter has melted.
2. Turn up the heat and carefully bring to the boil.
3. As soon as it boils, add the sifted flour all at once. Turn the heat down and keep stirring for about 1 minute to cook the flour.
4. Take the pan off the heat. Beat in the eggs one at a time. The dough should become nicely elastic and glossy.
5. Preheat the oven to 190 °C. Spoon the dough into a piping bag with a plain nozzle.
6. Pipe strips of dough about 15 cm long onto a baking tray lined with baking paper. Leave enough space between the eclairs.
7. Bake the eclairs for 20 to 25 minutes until golden brown. Do not open the oven while baking; you may leave the door very slightly ajar to let the steam escape.
8. Take the tray out of the oven and let the eclairs cool.

FILLING AND FINISHING

9. Whip the cream with the sugar and the seeds of the vanilla pod until stiff.
10. Carefully cut open the cooled eclairs with scissors and pipe them full of cream.
11. Melt the chocolate au bain-marie (in a bowl over a pan of hot water) and let it cool slightly.
12. Dip the top of each eclair in the chocolate and place it straight back on the filling.
13. Any cream left over? Finish each eclair with a small rosette.

EQUIPMENT

Saucepan, wooden spoon, piping bag with plain nozzle, baking tray with baking paper, scissors, whisk or mixer, bain-marie