

# FRENCH CHOCOLATE ECLAIRS

## INGREDIENTS

For the CHOUX PASTRY :	For the FILLING :	For the GLAZE :
<ul style="list-style-type: none"><li>▪ 20 cl whole milk</li><li>▪ 50 g (unsalted) butter</li><li>▪ 1 tbsp sugar</li><li>▪ 100 g plain flour</li><li>▪ 4 eggs</li></ul>	<ul style="list-style-type: none"><li>▪ 20 g dark chocolate</li><li>▪ 450 g pastry cream</li></ul>	<ul style="list-style-type: none"><li>▪ 200g white icing sugar</li><li>▪ 1 tbsp cocoa powder</li><li>▪ 1-2 tbsp water</li></ul>

## PREPARATION

1. **Place the milk, butter, sugar and salt in a medium saucepan** over a high heat and bring the mixture to a boil.
2. **Remove the pan from the heat** and, using a wooden spoon, quickly beat in the flour until the mixture is completely smooth.
3. **Cook** for about one minute.
4. **Gradually beat in the eggs** until you have a smooth, dropping consistency.
5. **Let the mixture to cool** for about five minutes to stiffen slightly before piping.
6. **On a large baking tray pipe on 12 éclairs** – each about 15cm long.
7. **Bake the éclairs in a preheated oven** to 170° C / 325° F / Gas 3 for 30 minutes or until golden-brown then leave to cool.

### The FILLING

1. **Melt the chocolate.**
2. **Pour it into the pastry cream** and whisk together to a smooth consistency.
3. **Chill the mixture** at this point for 30 minutes, then whisk again before you fill the éclairs.

## The GLAZE

1. **Gently warm the icing sugar with water** over a low heat.
2. **Stir in the cocoa powder** and add water if necessary to make a smooth paste.
3. **Pipe the glaze onto the top of each éclair** then place in the fridge for the glaze to set.

