

Éclairs

Pate a Choux

- 1/2 cup butter
- 1 cup water
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 4 eggs



1. Preheat oven to 450 degrees F (230 degrees C). Grease a cookie sheet.
2. In a medium saucepan, combine 1/2 cup butter and 1 cup water. Bring to a boil, stirring until butter melts completely. Reduce heat to low, and add flour and salt. Stir vigorously until mixture leaves the sides of the pan and begins to form a stiff ball. Remove from heat. Add eggs, one at a time, beating well to incorporate completely after each addition. With a spoon or a pastry bag, spoon or pipe dough onto cookie sheet in 1 1/2 x 4 inch strips.
3. Bake 15 minutes in the preheated oven, then reduce heat to 325 degrees F (165 degrees C) and bake 20 minutes more, until hollow sounding when lightly tapped on the bottom. Cool completely on a wire rack.

Pastry Cream

- 2 c milk
- 3 1/2 oz sugar
- 1 egg
- 2 egg yolks
- 1 1/4 oz cornstarch
- 1 oz butter
- 1 vanilla bean or 1/2 tsp vanilla extract

1. In a mixing bowl, combine 2/3 c of the milk, cornstarch, egg and yolks; whisk together and set aside.
2. In a saucepan, mix remaining milk and sugar. Stir over medium heat until sugar is dissolved; bring to rolling boil (the bubbles will come close to the top of the pan).
3. Once it has started to boil, add milk/corn starch/egg mixture, whisking constantly.
4. Bring back to a boil (so you don't taste the cornstarch), stirring constantly until this becomes thick.
5. Take off heat and transfer to another bowl. Add the butter and vanilla and stir until butter is melted.
6. Cool completely before using by sprinkling a light layer of granulated sugar on top (to avoid drying out and skin formation), cover with plastic wrap right on surface, and refrigerate.

Icing

2 oz semisweet chocolate

2 T butter

1 c confectioners sugar

1 t vanilla extract

3 T hot water

1. Melt the chocolate and butter in a medium saucepan over low heat.
2. Stir in confectioners' sugar and vanilla.
3. Stir in hot water, one tablespoon at a time, until icing is smooth and has reached desired consistency. Remove from heat, cool slightly. Refrigerate remaining icing after assembling éclairs.

Assembly

1. Cut a small hole at the end of the pate a choux.
2. Using a piping bag, pipe the custard into the center of the éclair.
3. Drizzle pastry with chocolate icing.