

# Chocolate Eclairs

## Ingredients:

### Choux Pastry

1/3 C Plain Flour  
40g Butter  
1/3 C Water  
2 Eggs

### Custard Cream Filling

¼ C Caster Sugar  
2 Egg Yolks  
¼ C Flour, sifted  
125ml Milk  
125ml Thickened Cream  
2 t Vanilla essence

### Chocolate Topping

70g Dark Chocolate, melted



## Method:

1. Preheat oven to 220°C. Line a baking tray.
2. Sift Flour.
3. Place butter and water into a medium saucepan.
4. Stir over a low heat for about 5 minutes, until butter is melted and the mixture comes to the boil.
5. Remove from heat and add flour. Stir vigorously with a wooden spoon until the mixture forms a ball and comes away from the sides of the saucepan.
6. **Cool** for a few minutes, so you do not cook your eggs when you add them.
7. Add 1 egg and beat well, then add small amounts of the second egg, until a paste is formed (adding too much will make the mixture too runny). The mixture should look smooth and glossy.
8. Place cooled mixture into a piping bag and pipe lines about 8cm long and 2cm wide onto the tray.
9. Bake in oven for 25 minutes until pastry is a golden colour. Then **turn off the oven** to dry out the centre.
10. Allow to cool on a cooling rack.
11. Meanwhile, for the custard filling, whisk the sugar and egg yolks together. Add the flour and whisk until smooth.
12. Warm the milk, cream and vanilla in a small saucepan over a low heat. **Do not allow to boil.**
13. Over a medium heat, gradually whisk the egg mix into the milk mix. Continue whisking until the mixture thickens.
14. Allow to cool.
15. Use a sharp knife to cut each éclair lengthways, without cutting all the way through.
16. Pipe custard cream into each éclair.
17. Melt the chocolate (microwave on low at 20 sec. increments) and spread it on top of each éclair.
18. Place in fridge for 10 minutes until chocolate is set.