

Chocolate Eclairs

Ingredients

For the Choux Pastry

- 50g Butter
- 125ml water
- 75g plain flour
- 2 standard eggs, beaten
- Pinch of salt

For the Éclair

- ½pt double cream
- 2tbsp milk
- 75g plus 4 level tbsps. Icing sugar
- 1½ozs plain chocolate
- ½oz butter
- 3 desert spoons warm water
- ½tsp vanilla essence



Method

Choux Pastry

1. Bring the butter and water to boiling point in a saucepan.
2. Remove from the heat, add sieved flour and salt, then beat for a few minutes over a very gentle heat with a wooden spoon until the paste forms a ball and the sides of the saucepan are clean.
3. Allow this to cool slightly, then place in the mixing bowl.
4. Switch to speed 2 and using the beater add the eggs a little at a time.
5. Turn to maximum speed for 30seconds – 1 minute.
6. The pastry is now ready to use.

Making Eclairs

7. Preheat the oven to 200°C (180°C Fan, Gas 6).
8. Brush a baking tray with melted butter
9. Put the choux pastry into a piping bag with ½ins plain tube. Pipe 10-12 lengths onto the prepared tray.
10. Bake just above centre of oven for approx. 25-30mins or until well risen and golden colour
11. Remove from oven and make a slit in the side of each then return to warm oven leaving the door open until cool.
12. Fill each éclair with cream, beaten until thick with milk and 4 tbsp icing sugar.
13. Grate the chocolate and butter into basin over saucepan of hot water and leave until melted.
14. Add the water and essence then gradually beat in the remaining icing sugar and spread over the prepared eclairs.

Notes