QUEEN
-EST 1897-



PREP: 25 min
COOK: 35 min
SERVES: 4-6

Chocolate eclairs

There's a reason that these chocolate eclairs are such a classic! They are the buttery, sweet, chocolatey answer to every pastry-lover's wishes.

Ingredients

Pastry

50g butter

3/4 cup (180ml) water

1 cup (150g) plain flour, sifted twice

3 large eggs, lightly beaten

Cream

150ml thickened cream

2-3 tsp incing sugar

1 tsp Queen Vanilla Bean Paste

Chocolate, melted

Method - Pastry

STEP 1

Preheat oven to 210C (fan forced). Line two baking trays with non stick baking paper.

STEP 2

Place the butter in a heavy based saucepan with 3/4 cup water and stir over medium heat until it comes to the boil. Remove from heat and using a wooden spoon quickly beat in the flour. Return to the heat and continue beating with the wooden spoon until mixture forms a ball and leaves the sides of the pan. Remove from heat and transfer to a bowl.

STEP 3

Continue beating the dough in the bowl with the spoon. Gradually add the eggs, beating well after each addition, until all the eggs have been added and the mixture is thick and glossy.

STEP 4

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Method - Pastry

Spoon the mixture into a piping bag and pipe thick lines onto the baking tray, allowing room for spreading. Sprinkle a little water on the tray to create extra steam when cooking.

STEP 5

Cook for 20 to 30 minutes or until golden and hollow sounding when tapped. Remove, make a little hole in the base of the eclair then return to the oven for 5 minutes to dry out further. Cool completely.

Method - Cream

STEP 1

Once the pastries have cooled, whip cream, icing sugar and Vanilla Bean Paste to firm peaks. Fill eclairs and top with melted chocolate.

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