

SIEMENS



Chocolate Eclairs

Skill
Advanced

Yield
20-24 pieces

Type
Sweet

Egg

Classic French choux pastry filled with sweet cream and smeared with a generous layer of chocolate icing; these éclairs are the epitome of indulgence!

Function



4D hot air

Temperature



200°C

Time

1 1/2 - 2

hours.

Level



Ingredients

For the pastry (Choux):

- 150ml Water
- 75g Unsalted butter, extra for greasing
- 100g Refined flour
- 2 Eggs

For the filling:

- 200ml Whipped topping

For the icing:

- 2tbsp Unsalted butter
- 1tbsp Milk
- 1tbsp Cocoa powder
- 55g Icing sugar

Method

For the pastry (Choux):

1. Preheat the oven to 200°C. Lightly grease a baking tray and keep aside.
2. Heat the water and butter together in a saucepan till the butter melts completely and bring to a rolling boil. Remove the saucepan from the heat.
3. Immediately add in all the flour at once. Mix to combine until the flour comes together to form a clumped ball. Set aside to cool.
4. Once cool, add eggs to the mixture and beat in until you get a smooth uniform shiny mixture of dropping consistency.
5. Transfer this mixture into a piping bag with a 1 cm nozzle attachment.
6. Pipe the éclairs onto the baking tray. Each should be about 3" long and well-spaced, with a minimum of 2" apart from each other.
7. Bake in a pre-heated oven for 30-35 minutes till golden brown and crisp to touch.

For the filling:

Beat the whipped topping with an egg beater until it doubles in volume. Fill into a piping bag.

For the icing:

1. Combine the butter and milk in a saucepan and heat on low-flame until butter is melted.
2. Remove from the heat and add cocoa and icing sugar. Stir in well to make a smooth creamy mixture that should be easy to spread.

For the assembly:

1. Once they have cooled down to room temperature, slit the éclairs lengthways and generously pipe whipped cream within each.
2. Spread the chocolate icing on the top, cool and serve.