

## Chocolate Eclairs

Makes 20-24 eclairs.

From: [justfeedmeplease.blogspot.com](http://justfeedmeplease.blogspot.com)

### Ingredients:

#### Pate a Choux:

1 cup water  
1 TBS sugar  
1/2 tsp salt  
1 stick unsalted butter, cubed  
1 1/4 cups AP flour  
4 eggs, room temp

#### Vanilla Bean Pastry Cream:

1/2 cup sugar  
3 TBS corn starch  
1 1/4 cups milk  
1/4 cup heavy cream  
1/4 tsp vanilla bean paste  
2 egg yolks  
2 TBS butter, cut into small pieces

1 1/4 cups heavy cream  
1/2 cup powdered sugar

#### Chocolate Ganache

8 oz. (1 cup) semi-sweet chocolate  
1/2 cup heavy cream

### Directions:

**-Pastry Cream:** Place the egg yolks into a small bowl and gently whisk to break them up. Place the sugar and corn starch into a sauce pan. Add the milk, heavy cream, and vanilla bean paste. Whisk to combine and cook over medium heat for 3-4 minutes. Move pan from heat and take about 1 cup of the hot mixture and stream it into the egg yolks while whisking. This tempers the egg yolks so that they do not scramble. Now, pour the tempered mixture back into sauce pan and cook for another 4-5 minutes until the pastry cream thickens to a pudding like consistency. Add the butter a small piece at a time until it's all incorporated. Pour mixture into a glass bowl, press plastic wrap directly onto it and chill until cold.

**Note:** The vanilla bean pastry cream can (and should) be made the night before and let to chill in the fridge overnight. The mixture needs to be cold to mix with the whipped cream.



**-Pate a Choux:** Preheat oven to 400F. In a sauce pan combine the water, butter, salt and sugar. Bring the mixture to a boil and add all of the flour. Stir with a wooden spoon until the the flour is absorbed by the liquid and continue to cook for 1-2 minutes. Remove from heat when the dough pulls away from the sides of the pan and into a ball. Cool for about 5 minutes. Once cooled, add the eggs one at a time into the dough until it is completely incorporated. Repeat until all the eggs are mixed in. Transfer batter to a pastry bag (or large ziplock bag) and pipe 4 inch lines spaced 1 1/2 inches apart onto parchment or silpat lined baking sheets. A wet finger can be used to even out the pastry. Place into oven and turn the heat down to 350F and bake for 20-25 minutes. DO NOT OPEN THE OVEN DOOR! Once baked, cool on a cooling rack.

**Note:** I mix the batter in the pan, less dishes for me. I also use my hand mixer with only one beater to incorporate the eggs, but a wooden spoon can just as easily be used. Just as well, you can transfer the dough to your stand mixer and mix with the paddle attachment. My pastry bag has a 1 inch opening. If using a ziplock bag or disposable pastry bag, cut a 1 inch opening.

**-Ready to Assemble:** Whip the heavy cream and powdered sugar together until firm peaks form. With a whisk, fold the whipped cream into the vanilla bean pastry cream and transfer to a piping bag fitted with a round tip. From one end, fill all of the cooled eclairs with the cream filling (you may need to fill from both ends to completely fill the eclairs, or you can also cut them in half to fill them). Place the chocolate for the ganache an a bowl. Heat the cream until it just boils and pour over the chocolate. Let the mixture sit for a few minutes then stir to combine until all of the chocolate melts. Dip the top of the eclairs into the ganache and place onto cooling rack to harden. Voila!!