

## Classic Éclair

### Ingredients

Éclair shells	12-15
Pastry Cream	1 Qt.
Heavy Cream	150 g
Chocolate Ganache	1 cup

### Pastry Cream

Whole Milk	583 g
Granulated Sugar	117 g
Egg Yolks	140 g
Cornstarch or Custard Powder	88 g
Vanilla Bean Paste	1 T.
Butter	30 g

### Method:

Place milk and ½ of the quantity of sugar in a sauce pot and bring to a simmer.

Milk the egg yolks, custard powder, and remaining sugar together in an oversized bowl.

When the milk mixture comes to a boil, ladle some of the milk into the egg mixture and whisk vigorously to avoid scrambling the eggs.

Return the egg mixture to the pot with the milk over medium heat and gently whisk, making sure the whisk touches the bottom of the pot. Cook the custard until the mixture thickens and comes to a thick boil.

Whisk in the butter and cool the pastry rapidly either over an ice bath or by spreading onto a sheet tray. Cover directly with plastic wrap and refrigerate until ready to use.

For the Diplomat Cream:

We use about 15% of the total weight of pastry cream as Butter Block, but you can lighten your pastry cream as much or as little as you like. Whip the cream to soft-medium peaks. Agitate the pastry cream in a bowl slightly, so it is smooth. Gently fold the whipped cream into the pastry until it is a homogenous mixture.

To fill the Éclair:

Poke 2 holes in the bottom of the éclair shells. Using a piping bag filled with diplomat cream, fill the éclair through both holes until some begins to ooze out. Aim for as much filling as possible. Once all are filled, chill in the refrigerator while you prepare the Chocolate Ganache.

### **Chocolate Ganache**

70 % Chocolate,	
Roughly chopped	212 g
Heavy Cream	150 g
Kosher Salt	1 t.
Corn Syrup	1 T.

### **Method:**

Gently melt the chocolate in a bowl over a double boiler.

Warm the cream and corn syrup in a small saucepan to a simmer.

Pour the cream over the chocolate, add the salt and gently stir until the mixture is smooth and shiny. Allow the ganache to cool and thicken slightly. You want it to remain fluid to dip the éclair but not run off the sides.

Once it is cooled to the appropriate stage, dip the top 1/3 of the éclairs. Top with crunchy cocoa nibs, chocolate covered rice pearls, or anything you desire. Refrigerate and serve eclairs cold.

