

CHOCOLATE ECLAIRS WITH CARAMEL CREAM FILLING

INGREDIENTS:

FOR CREAM FILLING:

¾ cup granulated sugar
1 cup heavy cream
3 large egg yolks
1 tablespoon cornstarch
6 tablespoons unsalted butter
2 teaspoons LorAnn Caramel Bakery Emulsion

FOR CHOUX PASTRY:

¾ cup water
5 tablespoons unsalted butter
½ cup all-purpose flour
3 large eggs

FOR CHOCOLATE GLAZE:

1 cup dark chocolate chips
1/3 cup heavy cream
2 tablespoons corn syrup
1 tablespoon unsalted butter



DIRECTIONS:

FOR CREAM FILLING:

1. In a medium saucepot, combine all ingredients. Place over low-medium heat, whisking constantly. Once the butter completely melts, cook for an additional 5-8 minutes, until thick. Place in heat proof bowl. Cover with cellophane, pressing tight to the surface of the mixture to prevent a film from forming. Let cool completely.

FOR CHOUX PASTRY:

1. Preheat oven to 425°F. Place a large star piping tip (such as 6B) in a large piping bag (or gallon Ziplock). Place to the side.
2. In a medium saucepan, add water and butter. Place over medium heat. Melt the butter and bring mixture to a simmer. Take off heat and vigorously fold in flour.
3. When fully combined, place back on heat for 30 seconds, stirring the entire time.

4. Place mixture in a stand mixture with a paddle attachment. Turn on a speed of 3 and add 1 egg.
When fully combined, stop mixer and scrape down the sides. Repeat process until all eggs are combined.
5. Place mixture into piping bag. Place a silicone baking mat (not parchment paper) onto a sheet pan.
Holding your piping bag close to the mat at a 45-degree angle, slowly pipe 5" lines, leaving about 1-inch between each one.
6. Bake for 10 minutes. After 10 minutes, drop the oven temperature to 350°F. Bake for 30 more minutes.
Remove from oven.
7. Using a toothpick, poke three small holes of equal distance apart on the bottom of each éclair to release steam from the inside. Let cool completely.

FOR CHOCOLATE GLAZE:

1. In a large microwave safe bowl, combine ingredients.
2. Microwave for 30 seconds and stir. Microwave for an additional 15 seconds. Stir until everything is melted and combined.
3. Place to the side.

ECLAIR ASSEMBLY:

1. Place a piping tip into a large piping bag. Fill the bag with your cream filling.
2. Using the toothpick holes as a guide, pipe cream inside. Wipe excess cream off bottom when finished.
Set aside. Repeat until all pastries are filled.
3. Refrigerate for 10 minutes. Dip the top of the cooled eclairs into the chocolate. Hold chocolate-side-down over the glaze for a few seconds, allowing excess to drip off. Set aside.
4. Optional: When glaze is set, drizzle caramel sauce on top.

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