

Maison Kayser Chocolate Éclair

Pâte à Choux Recipe

80 grams water

80 grams whole milk

70 grams butter

3 grams sugar

3 grams salt

90 grams flour

128 grams eggs

Dark Chocolate Cream/Custard

40 grams sugar

15 grams custard flour

30 grams egg yolks

10 grams whole eggs

150 grams whole milk

50 grams heavy cream

15 grams butter

1 vanilla bean, scraped

50 grams dark chocolate, 70%

Chocolate Glaze/Icing

5 grams organic vegetarian gelatin

30 grams cold water

100 grams sugar

40 grams water

40 grams cocoa

60 grams heavy cream

To make the Pate a Choux...

In a saucepan over medium heat, boil together water, whole milk, butter, sugar and salt. Turn off the heat and add the flour. Use a spatula to make sure the flour is well incorporated. Dry the dough over the heat for about 1 minute. Pour the dough into a bowl to make sure the dough is off the heat. Add eggs, one at a time, making sure each egg is well incorporated before adding the next. Combine together and place in a piping bag with a star tip. Pipe your pate a choux éclair dough on a tray with a silicone sheet. Beat an egg and pour into a spray bottle. Spray egg onto piped pate a choux. Bake at 180 Celsius for 45-50 minutes. It's really important not to take out the dough too quickly or the dough will fall. Let pastry cool.

Meanwhile, make the dark chocolate custard/cream...

In a bowl, mix together the sugar and custard flour and make sure there are no lumps. Add yolks and eggs and whisk together quickly. Whisk until the mixture is pale yellow. In a saucepan, mix together the milk, cream and butter over medium heat. Add the vanilla bean and the paste from the bean. Bring to a boil. Discard the vanilla bean. Pour half of the hot milk mixture onto the eggs (leaving ½ of the hot milk mixture in the saucepan) and whisk until well incorporated with the eggs. Bring the milk-egg mixture back to the pan, boiling the entire mixture for around 3 minutes. Pour the mixture over the chocolate. Let the chocolate melt and then mix until well incorporated and smooth.

Recipe Continued Next Page

When the pate a choux pastry is cool, puncture three holes on the bottom of the pastry with a pastry tip. When the chocolate custard/cream is cool, transfer it into a piping bag and pipe the custard into the pastry holes for the éclair filling.

To make the chocolate glaze/icing...

Place gelatin and cold water in a bowl and let soak for at least 20 minutes.

Meanwhile, in a saucepan, bring the sugar and water to a boil to create a simple syrup. Add cocoa and cream and boil everything together. Add the gelatin/water and whisk well until thick and shiny. Pour into a plastic container and cover and let cool in the refrigerator for at least 2 hours. When the chocolate glaze is cool, pour into a bowl. Turn éclairs upside down and dunk into the chocolate glaze. Place on a plate or serving tray.

Enjoy!