

Chocolate Éclairs

<http://userealbutter.com/2013/02/03/chocolate-eclairs-recipe/>

from [Miette via Serious Eats](#) (but there is an error in the Serious Eats version) and [Dessert First](#)

cream puff dough

1/2 cup whole milk
1/2 cup water
3.5 oz. unsalted butter (1/4 cup + 3 tbsps)
1 tbsp sugar
1 tsp kosher salt
1 1/2 cups (7 oz.) all-purpose flour
4 eggs
1 egg whisked + 2 tbsps water (this is the egg wash)

Line two baking sheets with parchment paper. Fit a pastry bag with a 1/2-inch or 5/8-inch plain tip. Preheat oven to 425°F. Combine the milk, water, butter, sugar, and salt in a medium saucepan and bring to a boil over medium heat. Quickly stir the flour in all at once with a wooden spoon and keep stirring vigorously until the dough pulls away from the sides (this dries some of the moisture from the dough too, which is good). Remove from heat. Place the dough in the bowl of a stand mixer fitted with the paddle attachment. Beat the dough on medium speed for a minute. Start adding the four eggs, one at a time, allowing the mixer to incorporate each egg completely before adding the next one. Scrape down the sides of the bowl as necessary. After you beat the last egg into the dough, beat on high for a minute.

Transfer the dough to the pastry bag and pipe fingers about 1-inch wide by 5-inches long and 3/4-inch high. Space each one about 2 inches apart (they will spread). When done piping, brush egg wash over each pastry, then gently run the back of a fork along the tops to create lengthwise grooves to promote even baking. Bake for 15 minutes, then turn the oven off and leave for 20-25 minutes until the pastries are golden brown and hollow (tap them, they will sound hollow). Remove from the oven and pierce each pastry at one end to release steam. Cool completely on cooling racks.

chocolate pastry cream

from *Pierre Hermé via Dessert First*

2 cups whole milk
4 egg yolks
6 tbsps (75 g) sugar
3 tbsps cornstarch, sifted
7 oz. bittersweet chocolate, melted
2 1/2 tbsps unsalted butter, room temperature

Boil the milk in a small saucepan. Whisk the yolks, sugar, and cornstarch together in a medium saucepan. Temper the yolks by whisking a ladle of the hot milk into the yolk

mixture (this prevents the egg from cooking by incrementally increasing the temperature). Whisk in a little more of the hot milk. Whisk in the rest of the hot milk. Strain the liquid back into the saucepan (to remove any cooked egg bits). Set the saucepan over medium heat and whisk vigorously until the pastry cream comes to a boil. Continue to whisk over medium heat for 1-2 minutes. Stir in the melted chocolate and remove from heat. Place the pastry cream in a bowl and set the bowl over an ice bath. Keep stirring the pastry cream to keep it smooth. When the temperature reaches 140°F, stir in the butter. Stir to cool the pastry cream completely, or do what I did and cover it with plastic (make sure the plastic touches the entire surface to prevent skin from forming) and pop it in the refrigerator. Can be made 2-3 days ahead of time.

chocolate glaze

10 oz. dark chocolate, chopped
2/3 cup (2.5 oz.) powdered sugar, sifted
3/4 cup + 1 tbsp heavy cream
2 large egg yolks
3 tbsps unsalted butter

Melt the chocolate and powdered sugar together over a double boiler (or microwave the chocolate on half-power 30 seconds at a time until almost melted and stir the confectioners sugar in). Heat the cream in a small saucepan over medium heat until it just starts to boil. Pour the cream over the chocolate and stir until incorporated. Place the egg yolks in a medium bowl. Whisk a little chocolate mixture into the egg yolks to temper them. Whisk in a little more chocolate mixture. Whisk the rest of the chocolate into the egg yolks. Add the butter and stir until smooth. Pour the chocolate ganache through a sieve.

Assemble the éclairs: Fill a pastry bag fitted with a 1/4-inch tip (or smaller) with the chocolate pastry cream. Fill each éclair with pastry cream taking care not to overfill (it will seep out) or underfill (it won't taste as good). Make sure the chocolate glaze is warm and fluid in a wide bowl. Dip the top of each éclair into the glaze allowing any excess to drip off. Set each éclair on a cooling rack to dry. Serve immediately or refrigerate. Makes 18 éclairs.