

CUSTARD & CHEESECAKE, SWEET GOODS

CHOCOLATE ÉCLAIR

INGREDIENTS

INGREDIENTS	WEIGHT
'Chocolate' custard creme	
RAP or Creamy Instant Custard Mix	0.500kg
Cold water	1.250kg
Dark chocolate (melted)	0.380kg
Choux pastry	
Water	0.320kg
Milk	0.320kg
Unsalted butter	0.320kg
Sugar	0.016kg
Salt	0.008kg
Plain flour	0.320kg
Whole eggs	0.500kg
Chocolate glaze	
Water	0.250kg
Thickened cream	0.150kg
Cocoa powder	0.100kg
Castor sugar	0.250kg
Dark chocolate	0.200kg

METHOD

CUSTARD CREAM METHOD

STEP 1

Add water and RAP or Creamy Instant Custard Mix to mixing bowl.

STEP 2

Blend on low speed for 1 minute and scrape down.

STEP 3

With a whisk, mix for 5 minutes on top speed.

STEP 4

Lastly stream in the melted chocolate on low speed and mix until combined.

STEP 5

Leave to stand for 5 minutes before use.

CHOUX PASTRY METHOD

STEP 1

Bring butter, milk, water, salt and sugar to boil. Cook in flour and mix until combined (1 minute).

STEP 2

Transfer to mixing bowl fitted with a paddle and mix in eggs gradually until all eggs have been incorporated.

STEP 3

Pipe onto trays using a piping bag fitted with star tip nozzle lengths of 12cm and bake in oven at 190°C for 25 mins or until golden brown.

CHOCOLATE GLAZE METHOD

STEP 1

Boil the water and cream together.

STEP 2

Add the cocoa powder and sugar and mix, continue cooking to 106°C.

STEP 3

Remove from heat and pour over the chopped dark chocolate and mix until smooth. Reserve mixture in fridge until required.

STEP 4

Dip éclairs into the glaze at a desired temperature of 30°C.

These instructions may vary depending on manufacturer's premises and equipment used.

Product is best enjoyed fresh on the day of bake. Storage temperature: refrigerated below 5°C.