

Chocolate Eclairs with Amarena Paste



FOR 14 ECLAIRS

PREPARATION TIME 2 H 40

COOKING 40 MIN

Ingredients

Choux pastry:

100 g butter
250 g water
150 g T55 flour
4 to 5 eggs
5 g salt

Amarena cherry paste and custard:

300 g amarena cherries *
1 l milk
200 g sugar
4 eggs
90 g cream powder
100 g cocoa paste

Decorations:

500 g fondant Cocoa nibs
Powdered sugar
Amarena cherries

Specific utensils:

1 pastry bag
1 brush
cling film

*available at La Maison du Fruit Confit.

Recipe

1. Preparing the choux pastry:
 1. Preheat oven to 180°C.
 2. Melt the butter in a heavy-bottomed saucepan with the water and salt. Bring to the boil for a few seconds.
 3. Remove from the heat and add the flour all at once. Mix well to obtain a homogeneous panade.
 4. Quickly return to a low heat and stir vigorously to dry out the dough and obtain a pretty panade.
 5. Beat the eggs in a bowl and add a little at a time to the dough. You should get a brittle ribbon and a smooth, glossy dough.
 6. Using a piping bag, pipe the lightning-bolt-shaped choux pastry onto a parchment-covered baking sheet.
 7. Brush with a lightly beaten whole egg.
 8. Score the éclairs with a dipped fork, then bake at 180°C for 40 min.

2 Preparation of the amarena pastry:

1. Drain and blend the amarena cherries.

3 Prepare the pastry cream:

1. Heat the milk in a saucepan without boiling.
2. Whisk the egg yolks and sugar in a bowl until the mixture whitens.
3. Add the cream powder and mix again. Soften with 1/3 of the hot milk before pouring into the pan of hot milk. Mix well.
4. Cook until boiling, never stopping to stir.
5. Pour into a container and cover with cling film. Set aside in a cool place.

4 Assembly:

1. Make 3 holes on the underside of the éclairs with the tip of a knife. Relax the crème pâtissière before garnishing. Using a piping bag, fill with amarena paste, then pastry cream, starting with the ends and ending with the middle hole. Remove any excess with a knife.
2. Control the fondant and ice your éclairs.
3. Decorate with amarena cherries, cocoa nibs and powdered sugar.

