

Dark chocolate éclairs with milk chocolate cereals

Recipe for 4 persons



Description

Another variant of the choux dough is a recipe of éclairs. Chocolate variation for this recipe with crispy chocolate cereals.

Ingredients

For the choux

- 0.50 Cup(s) Water
- 0.50 Cup(s) Milk
- 1 Tbsp Sugar
- 1 Tsp Salt
- 0.50 Cup(s) Butter
- 0.50 Tsp Vanilla extract
- 1.50 Cup(s) Flour
- 5 Unit(s) Egg

For the chocolate pastry cream

- 2.50 Cup(s) Milk
- 2 Clove(s) Madagascar vanilla
- 8 Unit(s) Egg yolk
- 0.75 Cup(s) Sugar
- 4 Tbsp Cornstarch
- 4 Tbsp Butter
- 1.50 Cup(s) Dark chocolate
- 0.50 Cup(s) Gianduja chocolate

For the chocolate cereals

- 1.50 Cup(s) Dark chocolate
- 3 Tbsp Icing sugar

Preparation

- Preparation time **20 mins**
- Preheat your **Four** at **400 F°**

For the éclairs

In a saucepan bring to boil the water, the milk, the sugar, the salt, the butter and the vanilla. Remove from the stove and add the flour with a wood spoon. Cook together on the fire until the dough pulls away from the edge of the pan. Put the mix in the mixer and add the eggs one by one. Fill a pastry bag with the dough and realize the éclairs, 12 cm long on a baking tray with parchment paper. Put it in the oven and cook it until it gets golden brown.

Preparation for the chocolate pastry cream

In a saucepan, heat milk. In a bowl, vigorously whisk together the sugar and eggs. Add flour and cornstarch and whisk until the mixture is smooth. Add the hot milk gradually, whisking. Return to saucepan and bring to a boil over medium heat, whisking constantly. Remove from heat and add the butter and chocolate and stir until all is melted.

To serve

Cut the top of the eclairs on their length, then with a pastry bag fitted with a star tip, filled the éclairs with custard.

Utilisez la râpe **Starfrit** <https://www.starfrit.com/fr/rape-rotative-easy-grater>

Passez le chocolat dans la râpe, recouvrez la crème chocolat du chocolat râpé.

Finalisez en saupoudrant doucement de sucre à glacer.

Bon appétit!