

Éclairs à la chantilly

Recipe for 4 persons

Description

Pâte à choux dough pulled as a éclair, and stuffed with chantilly cream.

Ingredients

For the éclairs

- 160 Gr Water
- 160 Gr Milk
- 20 Gr Sugar
- 5 Gr Salt
- 150 Gr Butter
- 180 Gr Flour
- 7 Unit(s) Egg

For the chantilly

- 200 Ml 35% whipping cream
- 20 Gr Icing sugar

Preparation

- Preparation time **45 mins**

For the éclairs

In a sauce pan bring the water, the milk, the sugar, the salt and the butter to boil. Remove from the stove and mix into the flour with a wood spatula. Put the mix back on the stove and dry it. Put it in the mixer, and add the eggs one by one. With a pastry bag, realize 10 cm size éclairs. Put the éclairs in the oven, low the temp on 350 F and cook it until it's golden brown. Let it cool down and cut it in half on the long way.

For the chantilly

Put the cream and the icing sugar in the mixer and whip it until consistancy. With a pastry bag, stuff the éclairs with the chantilly.

Bon appétit!