

# Eclair au Craquelin Filled with Chocolate Crème Patissière

**Makes approx. 10**

**Hands-on Time 30 minutes (plus cooling)**

**Baking Time 34 minutes**

## Ingredients

- 45g unsalted butter
- 55g demerara sugar
- 65g plain flour (divided)
- 1 portion choux pastry
- 560ml full-fat milk
- 100g milk or dark chocolate (broken up)
- 5 medium egg yolks
- 90g caster sugar
- 25g cocoa powder
- 15g cornflour

## Equipment

- Mixing bowl
- Baking parchment
- Rolling pin
- Baking sheet
- Piping bag with a round tip (at least 1.5cm diameter) and a narrow tip (approx. 5mm diameter)
- Knife
- Wire rack
- Saucepan
- Spatula
- Whisk

## Method

### 1. Make the craquelin topping

- In a mixing bowl, combine the butter, demerara sugar, and 55g plain flour using your hands until a crumbly dough forms.
- Place the dough between two sheets of baking parchment and roll into a rectangle about 3-5mm thick. Trim and neaten the edges.
- Chill in the fridge for at least 1 hour.

### 2. Prepare the choux pastry

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Line a baking sheet with parchment.
- Pipe the choux pastry into 7cm lengths, spaced evenly apart. Smooth any pointed ends with a wet finger.
- Let the choux rest for 30 minutes.

### 3. Assemble and bake the eclairs

- Cut the chilled craquelin dough into rectangles slightly wider than the choux lengths.
- Place a rectangle on top of each choux pastry and gently press down.
- Bake on the middle shelf for 34 minutes, or until golden.
- Cool on the baking sheet, then transfer to a wire rack to cool completely.

#### **4. Make the chocolate crème pâtissière**

- In a saucepan, heat the milk and chocolate over medium heat until the chocolate melts and the milk steams. Stir occasionally.
- In a bowl, whisk the egg yolks and caster sugar for 1 minute until thick.
- Add 10g plain flour, cocoa powder, and cornflour. Whisk until combined.
- Gradually whisk in half the warm chocolate milk, then pour the mixture back into the saucepan.
- Cook over low heat, stirring constantly, until thickened to a custard consistency.
- Transfer to a clean bowl and let cool to room temperature.

#### **5. Fill the eclairs**

- Use the narrow piping tip to make 3 holes in the underside of each eclair (one at each end and one in the middle).
- Fill a piping bag fitted with the narrow tip with the chocolate crème pâtissière.
- Pipe the filling into the middle hole until it emerges from the end holes.

#### **6. Serve**

- Let the eclairs sit for 30 minutes to allow the filling to set slightly.
- Enjoy the same day for the best texture.

Enjoy!