

Snowy Éclairs

Yields about 30 éclairs



Ingredients

Pate a Choux

- 1 stick salted butter
- 1 ½ teaspoons granulated sugar
- 1 cup water plus 2 teaspoons
- 1 cup all-purpose flour
- 3 large eggs, plus 1 for egg wash

Filling

- 2 cups milk
- 6 large egg yolks
- ⅔ cup granulated sugar
- ¼ cup cornstarch
- 1 tablespoon cold salted butter
- 1 ½ teaspoons vanilla extract

Glaze

- 2 ounces semi-sweet chocolate chips
- ¼ cup heavy cream
- ¼ teaspoon vanilla extract
- Sprinkles for decorating (optional)

Directions

Pate a Choux

1. Preheat oven to 425°F. Line a baking sheet with silpat or parchment paper.
2. In a small saucepan, add the butter, sugar, and water and heat to boiling. Remove from heat and immediately add the flour. Stir with a wooden spoon until a dough forms. Return to heat and continue stirring for 30 seconds.
3. Transfer the dough to the bowl of a stand mixer fitted with the paddle attachment. On medium speed, add the eggs one at a time until combined, scraping down the sides as necessary.
4. Transfer the dough to a pastry bag fitted with a large round tip. Pipe logs about 4-inches long onto the prepared baking sheet, spacing about 2 inches apart. If there are any thin spikes from the dough, use a fingertip dipped in water to gently flatten the spike. Whisk together the remaining egg and 2 teaspoons of water and brush over the dough logs.
5. Bake for 15 minutes. Reduce the oven temperature to 375°F, rotate the pan, and continue baking for 15-20 minutes until golden brown. Allow to cool on the baking sheet for 10 minutes before transferring to a cooling rack to completely cool.

Filling

1. Heat the milk in a medium saucepan over medium heat until steamy*.
2. While the milk is heating, in a large bowl, vigorously whisk the yolks and sugar together the sugar has dissolved and the yolks become lighter in color. Add the cornstarch and whisk until no lumps remain.
3. When the milk is ready, add a ladle of milk to the egg mixture and whisk to combine. Pour in the remaining milk, mix thoroughly, and transfer to the saucepan. Heat over medium heat and

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continuously whisk until thickened.

4. Remove from heat, add the butter and vanilla and stir to combine. Strain the filling through a mesh sieve into a large bowl. Press plastic wrap directly against the surface and refrigerate for at least 2 hours.

Glaze

1. Place the chocolate chips in a small bowl. Set aside. Place the cream in a microwave safe cup and heat for 30-50 seconds, until boiling. .
2. Pour hot cream over the chocolate and let sit for about 20 seconds. Add the vanilla and stir until the chocolate is melted and smooth.

Assembly

Using the point of a paring knife, cut two X's along the length of the top of the pate a choux, being careful not to puncture the bottom. Using a piping bag fitted with a small round tip, pipe the filling into each of the X's until full**. Dip the top of the éclair into the chocolate glaze and allow the excess to run off into the bowl. Top with sprinkles, if using. Place on a baking sheet until the glaze has set.

Storage

Store the éclairs in an air tight container in the refrigerator for up to 2 days.

Notes

*Do not boil.

**When the éclair feels heavy or when the filling begins to overflow out of the second X.