

CHOCOLATE CARNIVAL ECLAIR

Chocolate Eclairs are delicious sweets that melt in the mouth, filled with chocolate cream. The must in the pastry trays



INGREDIENTS:

110 g. flour
100 ml semi-skimmed milk
75 g. butter
3 eggs
1 pinch of sugar
GANACHE
350 g. Emilia Zaini extra dark chocolate
350 g. cream
COVERAGE
200 g. extra dark chocolate Emilia Zaini
100 g butter
 to taste colored sugar to taste



Difficulty
HARD



Preparation
130 min



Portions
8

1

Prepare the choux pastry: in a bowl, mix the sifted flour, sugar and salt. In a saucepan, heat the milk, add the butter and 100 ml of water over low heat, until the butter is completely melted, then raise the heat and bring the mixture to a vigorous boil. Turn off, quickly add the powder mix and mix quickly with a wooden spoon, until the dough comes off the edges of the pot well.

With a spoon, spread the mixture on a plate so that it cools quickly, then return it to a bowl and incorporate the eggs one by one: you will have to obtain a smooth and shiny mixture. Transfer the mixture into a pastry bag with a 10 mm tip and create many strips of dough with a length of 5-6 cm each, on a baking sheet lined with parchment paper, taking care to space them a few centimeters. Bake at 200 degrees for 25 minutes. Remove from the oven and with the help of a skewer, make a hole at the end of each éclair to let the steam out. Return to the oven for another 5 minutes, until they are golden brown. Remove from the oven and leave to cool on a cake rack.

2

Meanwhile, prepare the ganache for the filling. Bring the cream to a boil, add the chopped chocolate, cover, turn off and let it rest for 15 minutes. Take the cream again, mix well, until

TIP

The cream for the filling can also be made with milk or white chocolate: just replace the same amount of chocolate with the desired variety.



it is very homogeneous. Cover and allow to cool to room temperature, then pour into a pastry bag with a 3 mm round tip and, once the éclairs have cooled, proceed with the filling through the hole made to let the steam escape.

- 3 For the covering: in a bain-marie, melt the chopped chocolate, then add the butter and mix until the mixture is smooth and homogeneous. Roll out the sugar paste and cut out some strips and small rounds of different colors. Cover the éclairs with the chocolate and butter mixture, then decorate with the sugar paste shapes. Cool in the fridge for an hour before serving.