

Chocolate Eclairs



Ingredients

Buns

1 Cup (250ml) Water
½ Cup (4 oz) Margarine
Pinch of Salt & Sugar
4 Eggs
5 oz Flour

Pastry Cream Filling

2 Eggs
2 oz Flour
½ oz Custard Powder
2 Cups (500ml) Milk
2 tsp Vanilla

Chocolate Topping

12oz Chocolate Chips
4-5 Tbsp Hot Water

Directions

Buns

Preheat oven to 410°F. Bring the water, sugar, salt and margarine to the boil. Remove from heat. Mix in the flour and return to moderate heat until mixture leaves the sides of the pan. Remove from heat and cool slightly. Beat the eggs and add to the mixture about 1 egg's worth at a time, mixing in thoroughly. Place in piping bag with round nozzle and pipe on paper lined pan in rounds or in 4 inch strips. Bake in oven for 20-30 minutes until golden brown. Cool on wire rack.

Pastry Cream Filling

Whisk the eggs and sugar in mixer until almost white. Mix in flour, vanilla and custard powder. Boil the milk and whisk into the egg mixture. Return to clean pan and bring back to the boil. Refrigerate. Split buns with knife. Place pastry cream in piping back and fill buns.

Chocolate Topping

In a glass bowl over a pan of boiling water melt chocolate chips and stir in hot water. Holding buns by bottom dip in sauce and put on rack to set. Keep cold in fridge.

Notes

Option: Use real whipped cream to fill instead of pastry cream.

Option: Fill with cream mixed with strawberries or raspberries. Dust buns with powdered sugar and serve with strawberry or raspberry sauce.

Makes about 24 round buns or 12 long buns.