

Chocolate Eclairs

This simple Chocolate Eclairs has a beautiful and wonderful appearance; You can bring it in the same way as the bakeries, and I'm sure you will like it .

Here's how to prepare it

* **Ingredients :**

– Concerning Choux Pastry :

- ☞ 1 and a half cup water
- ☞ 4 large spoon butter
- ☞ 1 cup flour
- ☞ 3 eggs
- ☞ 1 small spoon salt

– Concerning pastry cream:

- ☞ 2 cup cold milk
- ☞ 3 large spoon corn starch
- ☞ 1/2 cup sugar
- ☞ 1/2 cup butter
- ☞ 2 tbsp heavy whipping cream
- ☞ 1 tsp vanilla

– Concerning chocolate glaze:

- ☞ 1 cup heavy cream
- ☞ 3/4 cups chocolate chips

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* **Methods :**

– the choux batter :

1 – Preheat the oven to 400 degrees and line two sheet skillet with a parchment paper. In a pot mix water with salt and bring to a boil. Add butter and bring to a boil one more time. Add flour and whisk lively about 1 minute.

2 – Remove pot from the heat and let the batter cool . whip in the first egg until the mixture is combined , continue whipping in the remaining eggs

3 – Using a pastry bag fitted ,bake for 14 min . Until eclairs are light brown . Take it out of the oven and let it cool

– the pastry cream :

1 – In a small bowl dissolve cornstarch in milk. To a small another bowl add the remaining milk and bring it to a simmer. Add sugar and stir until sugar dissolves.

2 – When heated up add dissolved cornstarch and whisk until no lumps remain . Remove from the heat and cool until just a little warm In a large pot beat the butter with the remaining of sugar and vanilla until the mixture turns almost white .

3 – Mix well the whipped butter with the milk and cornstarch mixture . In a large pot and using the electric mixer, beat the thick flogging cream until soft peaks form. Fold whipped cream into the butter and milk cream .

4 – Cut small piences along all sweets with a knife and place a pastry cream in every hole .

– the chocolate glaze :

1 – Melt the chocolate chips and heavy whipping cream in a medium pot of boiling water. Whisk until

the mixture is sleek .

Remove from the heat and cool for a minutes ; Dip the top of every eclair into the chocolate glaze .

HEALTHY & ENJOY !