

Miele

Raspberry éclairs

By Shannon Bennett

40 minutes

Prep time

40 minutes

Cooking time

12 servings

Serves



INGREDIENTS

Choux pastry

240ml water
120g butter
Pinch of salt
240g flour
4 eggs
4 yolks

Raspberry icing

100g fondant sugar
10g freeze dried raspberries, crumbled

Chantilly cream

100g thickened cream
20g icing sugar, sifted

Crème patissiere

300ml milk
3 egg yolks
30g cornflour
1 vanilla bean, scraped
60g sugar

To serve

Fresh raspberries 250g

METHOD

Choux pastry

Place the water, butter and salt in a pan on medium heat, Induction setting 6, heat until just below boiling, stirring constantly. Remove from the heat and add the flour, stirring well until combined. Return pan to the heat and cook, stirring, until the paste is smooth and comes away from the sides cleanly.

Place the mixture into the bowl of an electric mixer and beat on medium speed until cooled (approximately 5 minutes).

Add eggs and yolks; continue to mix on medium speed until smooth.

Grease a baking tray and line with baking paper. Place mixture into a piping bag with a plain nozzle size 15 and pipe choux paste in 14cm lengths across the tray.

Select automatic programmes, select cookies/muffins, select choux buns and follow prompts. Remove from oven and cool completely before filling.

Raspberry icing

Heat the fondant gently over low heat, Induction setting 2 slowly stir the fondant and raspberry powder together until combined. Don't overheat or the sugar will crystallise. Dip the top of each éclair into the fondant; use a little knife to scrape off excess. Set aside until required.

Chantilly cream

Whip the cream and sugar together until firm peaks form. Place in a bowl and set aside in the refrigerator until required.

Crème patissiere

Heat milk to scalding point over medium heat, Induction setting 6. Combine the remaining ingredients together and mix well. Add a third of the scalding milk and whisk together before adding the remainder of the hot milk. Return to the pan and cook over low heat until just boiling, stirring constantly. Cook for a further 2 minutes. Cool over ice.

Crème diplomat

Combine the chantilly cream and the crème patissiere together, mix gently to combine. Place in a piping bag with a 7mm nozzle, ready to serve.

To serve

Cut the éclairs in half horizontally. Pipe the crème diplomat along the base of the bottom half of the choux buns, top with 4-6 raspberries. Place remaining iced half of the éclair on top.

Hints and tips

Un-filled choux buns will keep in an airtight container for a few days and may be frozen for up to one month.