Eclairs with vanilla cream

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 20

Eclairs

55 ml water

55 ml milk

45 g butter

½ tsp salt

1 tsp sugar

65 g plain flour

2 eggs

Bring the water, milk, butter, salt and sugar to the boil. Shoot in the flour and stir over a moderate heat until the mixture comes away from the sides of the pan. Cook the mixture until it thickens and a white film should form in the bottom of the pan. Transfer the mixture to a mixing bowl. Allow the mixture to cool briefly, then beat in the eggs one at a time. Beat the dough until smooth and elastic. Spoon the dough into a piping bag with a star nozzle.

Pipe about 20 strips of dough, each about 8 cm long, onto two lined baking trays. Put the baking trays one after the other into the preheated cooking space. Bake.

Put the pastry in

Vanilla cream

250 ml cream

½ vanilla pod

2 eggs

25 g plain flour

60 g sugar

Scrape the vanilla seeds out of the pod. Put the cream, vanilla pod and vanilla seeds in a pan and bring to the boil. Mix the flour and sugar in a bowl, add the eggs. Stir ⅓ of the cream into the egg mixture. Gently stir the egg mixture into the cream. Stir the mixture over a moderate heat until it thickens. Pour the custard into a bowl, cover the surface with cling film and place in the refrigerator to chill.

250 ml cream

Lightly whisk the chilled custard with a balloon whisk to loosen it up. Whip the cream until soft peaks form, then fold it into the custard. Spoon the mixture into a piping bag with a star nozzle.

Cut the eclairs in half lengthways, pipe the vanilla cream into the bottom halves, then put the tops on.

Accessories

2 baking trays

Additional information

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