



Eclairs with vanilla cream

Рецепт від V-ZUG AT



готування	50 хв
Час	25 хв
готування	
Порції	20
Прилад	Combair SE з 2015 року

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.

Розігріти робочу камеру до 200 °С Верхній/нижній жар

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.

Засунути страву для випікання

Верхній/нижній жар 200 °С протягом 10 хв

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 $\frac{1}{3}$ 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.

Аксессуары

2 baking trays

Додаткова інформація

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