

# Eclairs

## *Puffs*

- 1-1/2 cups water
- 12 tablespoons unsalted butter
- 1-1/2 teaspoons white sugar
- 3/4 teaspoon salt
- 3/8 teaspoon nutmeg
- 1-1/2 cups all-purpose flour
- 6 eggs

## *Egg Glaze*

- 1 egg
- 1/8 teaspoon salt
- 1/2 teaspoon white sugar

## *Dusting*

- confectioners' sugar

## *Filling*

- 5 ounces instant pudding mix
- 3 cups whole milk
- 1-1/2 cups whipping cream
- 1-1/2 cups confectioners' sugar
- 1-1/2 teaspoons vanilla extract

## *Chocolate Glaze*

- 4 tablespoons unsalted butter
- 2 ounces bittersweet chocolate
- 2 cups confectioners' sugar
- 2 teaspoons vanilla extract
- up to 1/3 cup hot water

Preheat oven to 450 degrees Fahrenheit, with a rack in the center of the oven.

On the stovetop, over medium heat, combine water, butter, white sugar, salt and nutmeg.

Once water starts to boil and the butter is melted, lower heat and sift in the flour. Whisk with a

fork until thoroughly combined.

Continue cooking a couple minutes, until you can smell the flour just starting to toast.

Remove from heat, and cool the pan by placing the bottom in cool water. Then keep whisking until the mixture is cooler.

Add eggs, one at a time, and whisk in until uniform.

Prepare baking sheet with parchment paper.

Spoon the dough out onto the parchment, in 18 separate strips. Each strip should be about 4" long and 1-1/2" wide.

Make an egg glaze by whisking an egg with salt and sugar.

Brush the egg glaze on each pastry on the baking sheet.

Place the baking sheet on the middle rack. After 15 minutes, reduce heat to 325 degrees. (You can start work on the filling while cooking the pastries.)

After an additional 20 minutes, remove pastries to a wire cooling rack.

Dust each pastry with confectioners' sugar.

Mix instant pudding with milk. Put into fridge to set.

Whip cream. After peaks are formed in whipped cream, fold in the confectioners' sugar and the vanilla extract.

Fold whipped cream combination into the refrigerated pudding. Leave in the fridge until ready to use.

Make a chocolate glaze by melting the butter and chocolate in a double boiler. Once melted, whisk in the confectioners' sugar -- it will be very dry. Whisk in the vanilla extract, and then some hot water (the amount varies depending on how thin you want the glaze). Remove from heat.

Cut each pastry open, gently scoop out any uncooked pastry.

Spoon filling into each pastry, and close it up.

Drizzle the chocolate glaze over the top of each pastry.

Serves: 18 eclairs

Preparation time: ~90 minutes

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