



Eclairs

Make your own delicious eclairs with the step by step instructions in this recipe! The eclairs are filled with a delightful custard cream. We finish them with a lovely coloured fondant glaze and some fondant flowers.

Boodschappenlijstje



PME Daisy Marguerite Plunger Cutter
set/4

DA634
€11.65



Patisserie Disposable Decorating bags 41,
24 pieces

02435
€5.85

Other materials:

- 200 ml water
- 150 gram flour
- 100 gram butter
- 4 eggs (approx. 200 gram)
- 250 ml water
- Baking paper

Mix 200 ml water and 100 gram butter in a sauce pan with a thick bottom and heat it until the butter has melted and the water boils. Turn down the heat and add the 150 gram flour, all at once. Stir well until all the lumps are gone and the dough comes off the pan as a ball. Put the dough in a mixing bowl and mix a while. Beat 4 eggs and add them while mixing true the dough.

Preheat the oven to 200°C (convection oven 180°C). Fill a decorating bag with the dough and pipe strokes (12 cm long and 4 cm wide) on the baking paper. Make sure you keep enough room between the strokes. Bake the eclairs in approx. 30 minutes. Let them cool down after baking.

Cut the eclairs open with a kitchen scissors. Mix 100 gram mix for custard cream with 250 ml water. Beat the cream with a whisk or mixer for approx. 5 minutes until smooth. Fill a decorating bag with the cream and pipe a layer of cream on every bottom.

Colour the fondant glaze red and orange. Carefully dip the top of the eclairs in the glaze. Let the glaze dry and place them on the bottoms.

Cut out small flowers of fondant and place them on the eclairs with a bit of glaze. Decorate the hearts of the flowers with a sugar pearl.