

Coffee Éclairs



Serves: 12-14

Profitability:

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Ingredients:

CHOUX PASTRY ÉCLAIRS

250ml water

100g cold butter, diced small

1 tsp caster sugar

Pinch salt

150g strong flour

4 eggs

VANILLA CREAM

1.2 litres double cream

2 vanilla pods, split and seeds removed

COFFEE ICING

350g fondant icing sugar

3 tbsp water

2 tbsp Camp coffee essence

Steps:

CHOUX PASTRY ÉCLAIRS

1. Preheat the oven to 180°C and line a baking sheet with silicone paper
2. Pour the water into a pan and add the butter, sugar and pinch of salt. Bring to the boil slowly and boil for 1 minute. Add the flour
3. Cook for a few minutes, beating all the time, until the mixture comes away from the sides of the pan cleanly and is smooth. Tip out onto a silicone-lined tray and leave to cool for 5 minutes
4. Transfer the cooled mixture to a kitchen mixer or large bowl and beat in the eggs, one at a time, then continue to beat until the mixture is smooth and shiny, about 2 more minutes
5. Spoon the mixture into a piping bag fitted with a large, plain nozzle, then pipe 10cmlong éclair shapes onto the prepared baking sheet. Smooth out any bumps with the tip of a wet finger
6. Bake for 25–30 minutes until golden brown and crisp
7. Remove and transfer to a wire rack to cool

VANILLA CREAM

1. Pour the cream into a large bowl, add the vanilla seeds and whip to soft peaks

COFFEE ICING

1. Using the tip of a sharp knife, pierce a hole in the rounded end of each éclair
2. Place the éclairs on their sides and return to the oven for a further 5 minutes so that they become dry and crisp. Remove from the oven and cool on a wire rack
3. Transfer the vanilla cream to a piping bag fitted with a 6mm plain nozzle. Pipe the cream into the éclairs through the hole
4. Dip them into the icing to cover the top evenly. Leave on the wire rack until the icing is set and ready to serve