



Coffee éclairs



DIFFICULTY: MID



PREPARATION TIME: 30
MINUTES



COOKING TIME: 35 MINUTES



SERVES: 10

Ingredients

For choux pastry

100 ml water
65 g butter
100 g flour
1 pinch salt
2 large eggs

For coffee cream

200 ml thickened cream
30 g sugar
1 tsp instant coffee stirred into 20 ml boiling water or 1 shot of espresso coffee
1 sheet gold leaf gelatine (see note)

For icing

200g icing sugar
1 tsp instant coffee mixed with 30 ml boiling water or 1 shot of espresso coffee

Equipment

1 x 1cm piping nozzle
1 x 5mm piping nozzle
2 x piping bags

Method

For the choux pastry, mix water, salt and butter into a medium saucepan. Place on Induction level 6 or medium heat for gas. Once the butter has melted, add the flour and stir continuously for 2-3 minutes to form a ball. Remove from the heat and place the mixture in a bowl of an electric mixer. Using a whisk attachment, select medium speed, add the eggs one at a time and mix until the pastry is smooth. Place the 1 cm nozzle into the piping bag and fill with the choux pastry.

Preheat the oven on CircoTherm® at 160°C.

Splash a little water onto the universal tray and then place baking paper over it (the water will help to adhere to the paper to the tray when piping). Pipe the choux pastry into 5-8 cm long éclairs and then cook for 30-35 minutes. Once cooked, remove from oven and use a chopstick to create a hole from one end of the éclair to the other (this will help the pastry dry out).

While the éclairs are cooling, make the filling. Place the gelatine leaf in cold water (this will help it to dissolve later). Remove gelatine from the water and discard water. Add the gelatine to the dissolved coffee or espresso, stir until dissolved and then place in the fridge to cool. Using an electric mixer, combine the cream and sugar and whip until stiff peaks form. Stir in the espresso mixture. Place a 5 mm nozzle in the piping bag then add the cream. Pipe the cream into the éclairs, filling with the cream until it can be seen at the end.

To make the icing, combine cooled espresso and icing sugar in a bowl of an electric mixer. Mix until there are no lumps. Using a small palette knife, spread over the top of each éclair and serve.

Notes

This recipe was tested with two sheets of McKenzie's brand gelatine sheets. Unfilled éclairs can be made 2-3 days in advance and stored in an airtight container in the refrigerator. If the éclairs soften, they can be refreshed in the oven on CircoTherm® at 160°C for 5 minutes.