

Éclairs al Cioccolato con Crema Pasticcera (Chocolate Éclairs with Pastry Cream)

Makes 24 éclairs

Uno – Éclair Buns

1½ pounds Pasta Choux (Choux Pastry) (page 26)

Due – Éclair Filling

3 cups Crema Pasticcera 2 (Page 11)

1 vanilla bean

Tre – Crema Ganache (Chocolate Ganache Glaze)

4 ounces (113 g) semisweet chocolate, finely chopped

½ cup (120 ml) heavy cream

1 tablespoon light corn syrup

Uno -- To make the éclair buns

1. Preheat the oven to 425°F (220°C). Line 2 rimmed baking sheets with parchment paper or silicone baking mats.
2. Transfer the choux pastry to a large pastry bag fitted with plain tip with a ½-inch opening (like a Wilton 1A). Pipe the paste into logs 4½ inches long, spacing 2 inches apart onto the prepared baking sheets.
3. Bake one sheet of buns at a time. Using a spray bottle filled with water, spritz the buns lightly and immediately place in the oven. Bake until tops and sides are golden, 25 to 30 minutes. Turn off the oven and allow to rest in the oven for 5 minutes.
4. Remove from the oven. Pierce each bun on each end with a small paring knife to release the steam. Transfer to a wire rack to cool completely.
5. While the buns cool, prepare the pastry cream and chocolate ganache.

Due -- To make the éclair filling

1. Prepare the pastry cream according to the recipe directions, but use only 6 egg yolks and use 2 vanilla beans (the extra bean is optional, but will give the éclair a wonderful vanilla flavor). Refrigerate until ready to fill the buns.

Tre -- To make the chocolate ganache Glaze

1. Place the chocolate in small heatproof bowl.
2. In a small saucepan over medium heat, bring the cream just to a simmer.

3. Remove from the heat. Add the corn syrup and whisk to combine.
4. Pour the cream mixture over the chocolate. Let stand, without stirring, until the chocolate begins to melt, about 2 minutes.
5. Using small flexible spatula, stir the chocolate and cream together. Begin near the center of the bowl and gradually work your way toward the edge, pulling in as much chocolate as possible, until the glaze is smooth, glossy, and well combined.
6. Strain the glaze through a fine-mesh sieve into a small bowl (discard any solids).
7. If not using immediately, the glaze can be stored in an airtight container in the refrigerator for 5 days. Gently reheat before using.

Finale -- To assemble

1. Working with one bun at a time, insert a wooden skewer into one end of the bun and move the skewer around to expand the opening to make room for the filling. Repeat on the other end.
(Alternatively, cut each bun in half with a serrated knife.)
2. Remove the pastry cream from the refrigerator and whisk until smooth. (If you cut the buns in half, don't whisk the cream, or it may become too soft to pipe.)
3. Transfer the pastry cream to a large pastry bag fitted with a small plain tip.
4. Working with one bun at a time, insert the pastry tip into one end of the bun. Gently squeeze the filling until the bun is half full. Repeat with the other side of the bun. Repeat with the remaining buns. (If you cut the buns in half, using a decorative tip with a ½-inch opening, pipe the cream onto the bottom half of each bun. Do not replace the top.)
5. Dip the top of each bun into the ganache, allowing the excess to drip off before turning the éclair over. (If you cut the buns in half, dip the tops in ganache then replace them on the bottoms.) Transfer to a wire rack to allow the ganache to set.
6. Éclairs are at their best when served on the day they are made. They can be stored in an airtight container in the refrigerator for up to 1 day.