Chocolate éclairs

NZBK-066 · Seasonal And Speciality · 12 éclairs

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

130 mL water

125 mL milk

100 g butter

150 g plain flour

4 eggs for shell

500 mL milk for custard

4 yolks

90 g sugar

42 g cornflour

10 mL vanilla

100 g dark chocolate

90 mL cream

PREPARATION

1. Bring liquids and butter to a boil, beat in flour, dry paste over heat and cool slightly.
2. Add beaten eggs gradually until pipeable.
3. Pipe 12 fingers, bake at 200°C for 15 min then 175°C for 17–24 min.
4. Cook custard with milk, yolks, sugar, cornflour and vanilla until thick, then chill under the plan.
5. Fill cooled shells and dip in warmed cream and chocolate ganache.
6. Refrigerate.

ALLERGEN CHECK

Wheat, milk, egg. Check chocolate for soy.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-066-chocolate-eclairs