



**Miele**

# Raspberry éclairs

By Shannon Bennett

**40 minutes**

Prep time

**40 minutes**

Cooking time

**12 servings**

Serves

## INGREDIENTS

### Choux pastry

240 ml water  
120 g butter  
Pinch salt flakes  
240 g plain flour  
4 eggs  
4 yolks

### Raspberry icing

100 g fondant sugar  
10 g freeze dried  
raspberries, crumbled

### Chantilly cream

100 g thickened cream  
20 g icing sugar, sifted

### Crème patissiere

300 ml milk  
3 egg yolks  
30 g cornflour  
1 vanilla bean, scraped  
60 g caster sugar

### To serve

250 g fresh raspberries

### Miele Accessories

Baking tray

## METHOD

### Choux pastry

1. Place the water, butter and salt in a pan on medium heat, Induction setting 6, heat until just below boiling, stirring constantly. Remove from the heat and add the flour, stirring well until combined. Return pan to the heat and cook, stirring, until the paste is smooth and comes away from the sides cleanly.
2. Place the mixture into the bowl of an electric mixer and beat on medium speed until cooled (approximately 5 minutes).
3. Add eggs and yolks; continue to mix on medium speed until smooth.
4. Grease a baking tray and line with baking paper. Place mixture into a piping bag with a plain nozzle size 15 and pipe choux paste in 14 cm lengths across the tray.
5. Select automatic programmes, select cookies/muffins, select choux buns and follow prompts. Remove from oven and cool completely before filling.

### **Raspberry icing**

1. Heat the fondant gently over low heat, Induction setting 2 slowly stir the fondant and raspberry powder together until combined. Don't overheat or the sugar will crystallise. Dip the top of each éclair into the fondant; use a little knife to scrape off excess. Set aside until required.

### **Chantilly cream**

1. Whip the cream and sugar together until firm peaks form. Place in a bowl and set aside in the refrigerator until required.

### **Crème patissiere**

1. Heat milk to scalding point over medium heat, Induction setting 6. Combine the remaining ingredients together and mix well. Add a third of the scalding milk and whisk together before adding the remainder of the hot milk. Return to the pan and cook over low heat until just boiling, stirring constantly. Cook for a further 2 minutes. Cool over ice.

### **Crème diplomat**

1. Combine the chantilly cream and the crème patissiere together, mix gently to combine. Place in a piping bag with a 7 mm nozzle, ready to serve.

### **To serve**

1. Cut the éclairs in half horizontally. Pipe the crème diplomat along the base of the bottom half of the choux buns, top with 4-6 raspberries. Place remaining iced half of the éclair on top.

### **Hints and tips**

- Un-filled choux buns will keep in an airtight container for a few days and may be frozen for up to one month.