

# Éclair like a fruit pie

Recipe for 4 persons



## Description

Another variant of the choux dough is the recipe of éclairs. Chocolate variation for this recipe with crispy chocolate cereals.

## Note

Warning : Make sure you will boil the custard at least one minute.

## Ingredients

### For the choux

- 120 Gr Water
- 120 Gr Milk
- 15 Gr Sugar
- 5 Gr Salt
- 110 Gr Butter
- 7 Gr Vanilla extract
- 140 Gr Flour
- 5 Unit(s) Egg

### For the vanilla pastry cream

- 360 Ml Milk
- 1 Clove(s) Madagascar vanilla
- 4 Unit(s) Egg yolk
- 55 Gr Sugar
- 36 Gr Cornstarch
- 30 Gr Butter

### For the fruits

- 21 Unit(s) Blueberry
- 0.25 Unit(s) Pineapple
- 2 Unit(s) Blood orange
- 12 Unit(s) Raspberries
- 12 Unit(s) Strawberry
- 1 Unit(s) Pink grapefruit

## Preparation

- Preparation time **20 mins**
- Preheat your **Four** at **400 F°**

### For the éclairs

In a saucepan bring to boil the water, the milk, the sugar, the salt, the butter and the vanilla. Remove from the stove and add the flour with a wood spoon. Cook together on the fire until the dough pulls away from the edge of the pan. Put the mix in the mixer and add the eggs one by one. Fill a pastry bag with the dough and realize the éclairs, 12 cm long on a baking tray with parchment paper. Put it in the oven and cook it until it gets golden brown.

#### Preparation for the vanilla pastry cream

In a saucepan, heat milk. In a bowl, vigorously whisk together the sugar and eggs. Add flour and cornstarch and whisk until the mixture is smooth. Add the hot milk gradually, whisking. Return to saucepan and bring to a boil over medium heat, whisking constantly. Remove from heat and add the butter and chocolate and stir until all is melted.

#### For the fruits

Use somr seasonnale fruits, peel it, cut it, dice it. etc....  
You just have to put it nicely on the eclairs.

#### For the plating

Remove the hat of the éclair, fill it with the custard. Top it nicely with the pièces of fruits as a tartelettes. Sprinkle some icing sugar on the top, to make it shinny, cause it gonna dissolve at contact.

**Bon appétit!**