

Maine Arts Camp

Recipe: Éclair Assembly

Chef: Charlie Limoggio CEC

Servings:

20	Éclair Shells	4 inches long	
1	Quart	Pastry Cream	Vanilla flavor
As needed		Chocolate Glaze	

1. Use a paring knife or skewer to cut a small hole into the end of each baked, cooled éclair shell.
2. Pipe the Vanilla Pastry Cream into each shell using a piping bag fitted with a small plain tip. Be sure that the cream fills the full length of each shell. Refrigerate the filled éclairs.
3. In a single, smooth stroke, drag the top of each filled éclair through the chocolate glaze. Only the very top of each pastry should be coated with chocolate.
3. Melted white chocolate may be piped onto the wet glaze, then pulled into patterns using a toothpick. Keep the finished éclairs refrigerated and serve within 8 to 12 hours.