
DARK CHOCOLATE GANACHE GLAZE

¾ cup [175 ml] heavy cream

8 oz [226 g] semisweet or bittersweet chocolate, finely chopped

Optional: 1 tbsp [15 ml] liqueur of your choice (Grand Marnier or Kahlua, for example)

In a small saucepan, bring the cream to a boil. Remove from the heat and add the chopped chocolate. Whisk until most of the chocolate is melted. Cover and let stand for 10 minutes. Whisk gently until completely smooth. Add the liqueur (if using). Pour the glaze into a shallow bowl to dip the éclairs or choux.

MAPLE-COFFEE GLAZE

¼ cup [60 ml] heavy cream, plus more, if needed

2 tsp [10 ml] instant coffee powder

¼ cup [60 ml] maple syrup

2 cups [500 ml] sifted powdered (confectioners') sugar, plus more, if needed

1. In a medium bowl, whisk the heavy cream, coffee powder, and maple syrup together. If the coffee powder does not dissolve completely, heat the mixture lightly in the microwave (10 seconds at a time), whisking until the coffee is completely dissolved. Let cool to room temperature.

2. Add powdered sugar a half cup at a time, whisking between each addition, until all the sugar is incorporated and the glaze is smooth. If needed, thin the glaze with a little more heavy cream, or thicken it using more powdered sugar. Pour the glaze into a shallow bowl to dip the éclairs or choux.

WHITE CHOCOLATE GLAZE

½ cup [125 ml] heavy cream

8 oz [226 g] top quality white chocolate chips, or white baking chocolate, chopped

In a small saucepan, bring the cream to a boil. Remove from the heat and add the white chocolate chips, or chopped white baking chocolate. Whisk until most of the chocolate is melted. Cover and let stand for 10 minutes. Whisk gently until completely smooth. Add more heavy cream, 1 tsp [5 ml] at a time, if the glaze seems too thick. Pour the glaze into a shallow bowl to dip the éclairs or choux.

LEMON GLAZE

1 lemon, finely grated zest and juice

1 cup [250 ml] sifted powdered (confectioners') sugar, plus more if needed

In a small bowl, mix the lemon juice, finely grated zest, and sifted powdered sugar using a fork, until smooth. Add more sugar if the glaze is too thin; you want it to be fairly thick so it does not run down the sides of the éclairs. Pour the glaze into a shallow bowl to dip the éclairs or choux.
