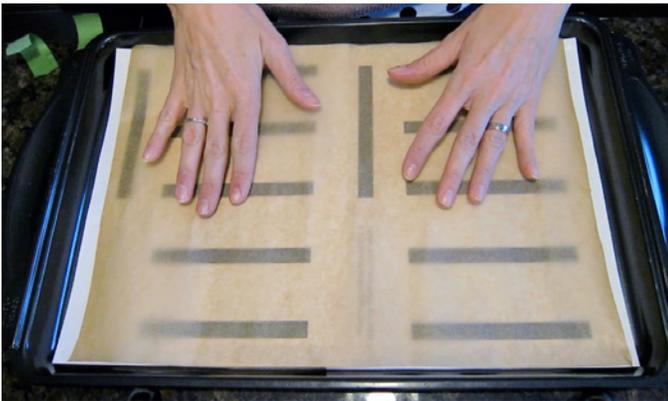


SHAPING, BAKING, AND FILLING ÉCLAIRS & CHOUX

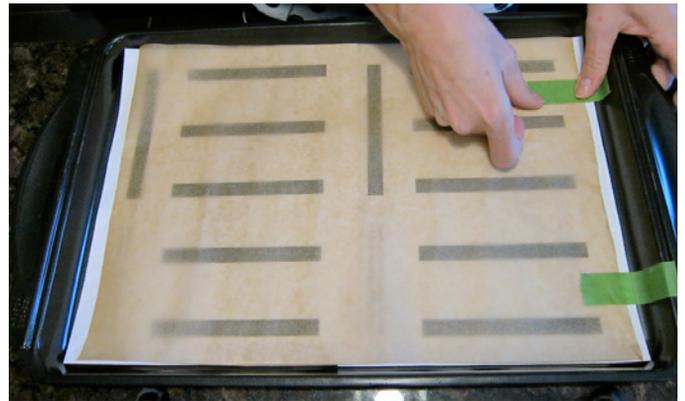
A Skillshare Class
by **FoodNouveau**

HELPFUL TIP: Print the templates located in the Projects & Resources section of the video class to help create éclairs and choux that are similar in shape and size.

SHAPING ÉCLAIRS



1. Line large baking sheets with parchment paper. If using, slide the templates under the parchment paper for guidance.



2. Use masking or painter's tape to secure one side of the parchment paper to the baking sheet so it doesn't move when you pipe the dough.



3. Fit a large pastry bag with a ½-inch [1.25-cm] size 6 smooth or star-shaped pastry tip. Fold the top 3 inches [7.5 cm] of the pastry bag down over itself like a cuff. Using a rubber spatula, scoop and push the choux paste into the bag, filling it no more than two-thirds full.



4. Unfold the cuff and squeeze the bag to push the choux paste toward the tip.



5. Twist the top part of the bag. Push the paste down into the tip.



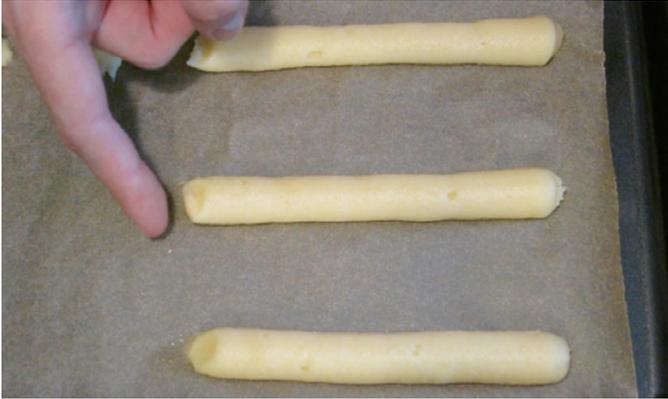
6. Hold the bag with the tip at a 45-degree angle. With the tip of the bag touching the sheet, squeeze gently and evenly with one hand, while guiding the tip of the bag with the other. Use gently pressure to form a shape no wider than the width of the tip (and create slender *éclairs*); use greater pressure and move the bag slower for thicker shapes. Pipe out 2.5-inch-long [6-cm] logs for small *éclairs*, or 5-inch-long [12-cm] logs for large *éclairs*.



7. To stop piping, release pressure from the bag, then push the tip down and quickly jerk it upward to the end the shape without a tail. Pipe all logs, spaced 2-inches apart to allow for expansion.



8. Remove the masking or painter's tape, then slide the templates off the baking sheets (if using).



9. After piping all logs, eliminate tails by dipping a finger in cold water and gently smoothing any peaks sticking out.

SHAPING CHOUX

Using the same holding technique as for making éclairs, pipe out little mounds of dough about the size of a ping pong ball (1.5-in [4 cm]). Alternatively, use a small 0.75-oz [1½-tbsp] ice cream scoop to create perfectly round shapes. If you don't have a small ice cream scoop, you can also drop the dough by heaping tablespoonfuls on the parchment paper. Space each puff about 3 inches [7.5 cm] apart. Using damp fingertips, press down any peaks of dough to create round puffs.

BAKING ÉCLAIRS & CHOUX

TO BAKE ÉCLAIRS: Bake éclairs for 15 minutes in a 400°F [200°C] oven. Reduce the oven temperature to 350°F [175°C], and bake until golden brown and very firm to the touch, about 10 minutes more for small éclairs, or 20 minutes more for large éclairs. Take the baking sheet out of the oven and immediately remove the éclairs to a rack to let cool completely. Use a pointy knife or a skewer to poke a hole under or on the side of each éclair so they dry out completely.



TO BAKE CHOUX: Bake choux for 15 minutes in a 400°F [200°C] oven. Reduce the oven temperature to 350°F [175°C], and bake until golden brown and very firm to the touch, about 20 minutes. Take the baking sheet out of the oven and immediately remove the choux to a rack to let cool completely. Use a pointy knife or a skewer to poke a hole under each choux so they dry out completely.

FILLING ÉCLAIRS & CHOUX



Fill a large pastry bag with a ¼-inch [0.6-cm] tip (size 2). Poke the pastry tip into the drying hole in each éclair or choux and pipe full. If necessary, poke additional holes toward the tips to make sure the éclairs are completely full.

Alternatively, cut off the top third of the éclairs or choux horizontally with a serrated knife to create lids. Remove or press down dough strands inside the shells and spoon or pipe the filling into the éclairs or choux.

The next step is to glaze and decorate the éclairs. To do so, make the Dark Chocolate Ganache Glaze and prepare the toppings of your choice:

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.

TOPPING INSPIRATION

- Chopped toasted hazelnuts or pecans
- Chopped pistachios
- Shaved bittersweet or white chocolate
- Sifted cocoa powder
- Fresh raspberries
- Edible glitter or stars
- Maple sugar flakes
- Any other topping of your choice!

GLAZING AND DECORATING ÉCLAIRS & CHOUX



1. Carefully take one filled éclair (or choux) and turn it upside down. Dip the top into the glaze.



2. Turn the éclair (or choux) back onto a clean baking sheet or serving plate. (If you cut off the tops of the éclairs to fill them up, dip only the lids into the glaze.)



3. While the glaze is still wet, sprinkle with one or more decorative toppings.

4. Refrigerate the éclairs (or choux) until the glaze is set, or until ready to serve.

