

# butter éclairs

## custard

	FULL	HALF	WEIGHTS
Milk – whole	8 cups	4 cups	
Sugar	1 ½ cups	¾ cups	12 oz
Eggs (separated)	26	13	
Sugar	1 ½ cups	¾	12 oz
Salt	1 T	½ T	
Vanilla	2 T	1 T	
Flour	1 ½ cups	¾ cups	8 oz
Butter	2 T	1 T	

1. Whisk together milk and sugar and put on the stove to bring to boil
2. Whisk the sugar into the egg yolks really well (save the whites for the shells), then add the salt and vanilla and whisk in the flour until you can write your name as it drips off the spatula
3. When the milk mixture is beginning to boil – add 1/3 of it to the egg mixture and whisk like crazy until incorporated, add remaining milk and whisk again
4. Return mixture to the stove, put on medium heat, scraping the bottom and stirring until the custard is set (plopping off the spatula)
5. Take off heat, add butter and then sieve the custard into a bowl and cover with plastic (settle a bowl of ice over the plastic to speed up the chilling)

## puff shells

	FULL		WEIGHTS
Butter	3 cups		24 oz
Water	6 cups		
Salt	1 T		
Flour	6 cups		30 - 32 oz
Eggs	24	(3 cups)	41 oz
Egg Whites	3 cups		

1. Bring butter, water and salt to a boil, then add flour, stirring in with the heat off until the mixture holds together in a ball – about 2 minutes
2. Take to the big mixer and whisk on speed 2 -- allowing it to cool 5 minutes.
3. Add eggs –(a couple eggs at a time) while whisking – then add the egg whites to the mixture one cup at a time, mixing until the right consistency – glossy / smooth / semi-solid – should hold a soft peak.
4. Scoop (yellow handled scoop) the pastry onto 2 sheet trays – making approximately 72 small shells
5. Bake for 20 minutes with fan on, then 5 more minutes with fan off – until a deep golden brown.

### FINISHING THE PROCESS

Heavy Cream	10 cups	5 cups
Dark Chocolate	1 lb	½ lb
Half and Half	1 cup	½ cup

1. Fill shells when cool - with custard folded together with the whipped cream
2. Melt chopped chocolate over not quite boiling water – whisk in half and half before completely melted. When melted set to cool a bit – don't touch.
3. Dip filled éclairs into melted chocolate and let cool