

# CHOCOLATE ÉCLAIRS



1. Make half the crème pâtissière recipe from the Croquembouche recipe in Simple Recipes that Work.
2. Make half the choux pastry recipe from the Croquembouche recipe in Simple Recipes that Work, but instead of piping balls, pipe the choux into 9cm/3.54 inch lengths using a large nozzle on your piping bag. Cook as per instructions in the Croquembouche recipe.

## Chocolate Ganache

150ml/5 fluid ounces cream  
150g/5.29 ounces dark chocolate  
50ml/1.7 fluid ounces honey  
60g/2.12 ounces butter, chopped

Melt all ingredients together and stir into the crème pâtissière. Cover with plastic wrap and refrigerate.

## Assembling

Once the choux are cooked and cooled, add the cooled chocolate mixture to the choux using a small nozzle on a piping bag. Make a small hole with the nozzle to the base of the choux and fill.

## Chocolate Icing

2 tablespoons of vanilla fondant  
3/4 tablespoon of cocoa powder



1. Heat the fondant until runny and then stir in the cocoa powder.
2. Dip the filled éclairs into the chocolate icing and then refrigerate until ready to serve.

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