

# Chocolate & Pistachio Eclairs Dubai Style

## Ingrédients

- 50g water
- 67g whole milk
- 2g sugar
- 2g salt
- 23g butter
- 63g flour
- 97g egg
- 250g whole milk
- 45g egg yolks (about 3 yolks)
- 38g sugar
- 18g cornstarch
- 75g Oriado chocolate
- 75g kadaif with a bit of butter
- 150g pistachio puree

## Préparation

1. Here I am again with delicious chocolate & pistachio éclairs, creamy and crispy to perfection, made with a Valrhona chocolate that I really love, Oriado.
2. For the crispiness, and to not miss out on trying one of the biggest food trends of recent years, I switched from my traditional feuilletine crisp to a "Dubai" version made with angel hair.
3. I was pleasantly surprised by the result; the crispiness is very different from that obtained with lace pancakes but equally good!
4. Equipment: I used my Kenwood Cooking Chef / code FLAVIE = 3 free accessories with the purchase of the robot / code FLAVIE2 = 20% discount on all accessories My piping bags come from Guy Demarle / referral code FLAVIE10 for 10 off upon registration Perforated baking sheet 14mm small pastry tip Ingredients: I used the chocolate Oriado from Valrhona : code ILETAITUNGATEAU for 20% off the entire site (affiliate).
5. I used the pistachio puree from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
6. Preparation time: 1h30 + 25 minutes of baking + cooling For about ten éclairs: Choux pastry: water whole milk sugar salt butter flour egg If you are using the cooking chef, you just have to follow the pre-recorded choux pastry recipe; otherwise, here are the steps to follow: Heat the water and milk with the sugar, salt, and butter.
7. When the mixture is hot and the butter has completely melted, add the flour all at once, mix well, then return to medium heat.
8. Stir constantly to dry out the dough for about 3 to 4 minutes.
9. Off the heat, let it cool while stirring regularly, or put the dough in the bowl of a mixer fitted with the paddle and mix on low speed to let the steam escape.
10. Then, gradually add the eggs, mixing regularly until you have a smooth dough.
11. Pipe the dough into a piping bag fitted with a small pastry tip, then pipe éclairs onto a baking sheet lined with parchment paper.
12. Before baking, I sprinkle my éclairs with a cocoa butter/powdered sugar mixture; you can simply sprinkle with powdered sugar, which helps achieve uniform éclairs.
13. Bake in a preheated oven at 180°C for 25 minutes (without opening the oven during baking).
14. The éclairs should be puffed and golden.

15. Let cool on a rack.
16. Chocolate pastry cream: whole milk egg yolks (about 3 yolks) sugar cornstarch Oriado chocolate Heat the milk.
17. Whisk the egg yolks with the sugar and then with the cornstarch.
18. Pour the hot milk over it, then return everything to the saucepan and thicken over medium heat.
19. Pour the cream over the chocolate and mix well to obtain a smooth cream.
20. Cover it with plastic wrap and let it cool completely in the refrigerator.
21. Pistachio kadaïf crisp: kadaïf with a bit of butter pistachio puree Powdered sugar to taste Brown the angel hair cut in a pan with a bit of butter.
22. Then, let them cool and add them to the pistachio puree.
23. If you wish, and if you are looking for a sweet taste, you can add powdered sugar.
24. I didn't add any, and it was sweet enough for my taste with the chocolate; it's up to you!
25. Assembly: A bit of melted chocolate A few pistachios Open the éclairs in the middle lengthwise.
26. Fill them with the pistachio crisp.
27. Then, loosen the pastry cream and fill the éclairs.
28. Decorate with a bit of chocolate and a few pistachios before enjoying!