

# Coffee & hazelnut praliné éclairs (choux pastry)

## Ingrédients

- 75g milk
- 75g water
- 1 pinch of salt
- 1 pinch of sugar
- 1 teaspoon of honey
- 60g butter
- 90g flour T55
- 150g eggs (about 3 eggs)
- 150g whole milk
- 150g full cream
- 2 eggs
- 40g sugar
- 30g cornstarch
- 30g butter
- 90g espresso coffee
- 160g hazelnut praliné
- 20g butter
- 20g sugar
- 20g flour
- 20g hazelnut powder

## Préparation

1. After the tart, the galette des rois or the cookies, the coffee & hazelnut association (one of my favorites as you can imagine) is back in melting and crunchy éclairs.
2. These are classic éclairs, choux pastry, pastry cream and fondant for the finish, but I added a streusel to accentuate the hazelnut flavor and give a different texture!
3. Of course this step of the recipe is optional, you will also enjoy the simpler éclairs      Prep time : 1h10 + 45 minutes cooking For 12 éclairs : Choux pastry : milk water 1 pinch of salt 1 pinch of sugar 1 teaspoon of honey butter flour T55 eggs (about 3 eggs) Heat the milk with the water, salt, sugar, honey and butter.
4. When the butter is completely melted and the liquid is boiling, add the flour at once and mix well.
5. Put the pan back on the heat and dry the dough for 2 minutes, stirring constantly a thin film should form on the bottom of the pan.
6. Pour the dough into the bowl of the food processor and mix for a few minutes to cool.
7. Gradually add the eggs, mixing well between each addition, until you obtain a satiny dough.
8. Pipe the éclairs on a baking sheet, sprinkle with powdered sugar and bake in the preheated oven at 170°C static heat for about 35 minutes without opening the oven.
9. Let cool.
10. Coffee & praliné pastry cream : whole milk full cream 2 eggs sugar cornstarch butter espresso coffee hazelnut praliné Whisk the eggs with the sugar and cornstarch.
11. Heat the milk with the cream.
12. Pour half of the hot liquid over the eggs while stirring, then pour it back into the pan.
13. Thicken over medium heat, whisking constantly.
14. Then, off the heat, add the butter then the coffee and finally the hazelnut praline.
15. When the cream is homogeneous, put a plastic wrap on it and let it cool in the refrigerator.

16. Hazelnut streusel : butter sugar flour hazelnut powder Mix the 4 ingredients, then place small pieces of dough on a baking sheet lined with parchment paper.
17. Bake in the preheated oven at 180°C for about 10 minutes, the streusel should be golden brown.
18. Coffee fondant About 350 to of white fondant Coffee extract (or a mixture of cane sugar syrup and instant coffee) Heat the fondant gently (be careful not to overheat it, it would lose its shine) without exceeding 37°C.
19. Ice the eclairs, then place pieces of streusel on top.
20. Let crystallize before enjoying!

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