QUEEN
-EST 1897-



PREP: 30 min
COOK: 40 min
SERVES: 12

Choc Peppermint Galaxy Éclairs

Don't be afraid to brush up on your pastry skills, choux pastry is far easier than it looks. Topped with peppermint ermine buttercream, this is a fun take on a pastry classic.

Ingredients

Choux Pastry

½ cup (125 ml) full cream milk
½ cup (125 ml) water
3 tsp sugar
1/2 tsp salt
100g unsalted butter
1 tsp Queen Vanilla Bean Paste
1 cup (150g) plain flour, sifted
4 large eggs
Icing sugar, to dust

Ermine Buttercream

¼ cup (40g) plain flour, sifted

Method - Choux Pastry

STEP 1

Preheat oven to 190°C (fan forced). Line a baking tray with baking paper.

STEP 2

Place milk, water, sugar, salt, butter and Vanilla Bean Paste in a large saucepan and bring to a boil. Remove from heat and add flour mixing with a wooden spoon until combined. Return to stove over low heat and cook, stirring constantly until dough pulls away from the sides of the pan.

STEP 3

Transfer dough to the bowl of a stand mixer fitted with a paddle attachment. Mix on a medium speed for 3 minutes to cool the mixture down. Add eggs one at a time, allowing each egg to incorporate into the batter before adding the next.

STEP 4

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Ingredients

1 cup (220g) caster sugar
Pinch of salt
1 cup (250ml) full cream milk
225g unsalted butter, softened
1 ½ tsp Queen Peppermint Extract
Queen Teal Food Colour Gel

Chocolate Whipped Cream

1/3 cup (50g) icing sugar mixture
1/3 cup (45g) cocoa powder
2 cups (500ml) thickened cream
2 tsp Queen Vanilla Bean Paste

To Assemble

Midnight Magic Sprinkles

Method - Choux Pastry

Spoon batter into a piping bag fitted with a French tip or large round tip. Pipe 10cm logs onto prepared baking tray 3cm apart using scissors to cut the dough. Bake for 10 minutes before opening the oven door to let the steam escape. Bake for the rest of 30 minutes with the oven door slightly ajar with a wooden spoon.

Method - Ermine Buttercream

STEP 1

Whisk together flour, sugar and salt in a medium saucepan. Add milk and whisk until combined. Place on low heat and allow the mixture to come to a boil, whisking continuously. Once boiling, cook for 2 minutes, remove from heat and whisk for a further minute. Quickly pour mixture into a clean, shallow bowl or tray, placing a layer of cling wrap directly onto the mixture to prevent a skin from forming. Allow to cool to room temperature.

STEP 2

Beat butter in stand mixer fitted with the whisk attachment for 5 minutes, or until fluffy and lightened in colour. Set aside.

STEP 3

Add cooled pudding a tablespoon at a time, mixing well after each addition. Once all the pudding has been added, add Peppermint Extract and Teal Food Colour and mix for another 3 minutes.

Method - Chocolate Whipped Cream

STEP 1

Whip icing sugar, cocoa, cream and Vanilla Bean Paste to firm peaks. Spoon into piping bag fitted with a 7-8mm round piping tip.

STEP 2

Using a small sharp knife pierce 2-3 holes in the bottom of each éclair. Fill eclairs by piping cream into holes.

STEP 3

Fill piping bag fitted with a large petal piping tip with buttercream and pipe ribbons onto eclairs. Top with Midnight Magic Sprinkles to serve.

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