

Reduce by 2 Rotating oven = all in at the same time - no opening of oven during cooking

ÉCLAIR PASTE (PÂTE À CHOUX)

YIELD 3 lb.-3 lb. 3 oz. (1479-1527 g) Dough

Milk*	8 fl. oz.	240 ml	80%
Water	8 fl. oz.	240 ml	80%
Salt	0.3 oz. (1½ tsp.)	9 g	3%
Unsalted butter, small dice	7 oz.	210 g	70%
Artisan or other bread flour	10 oz.	300 g	100%
Eggs	16-17.6 oz. (10-11 eggs)	480-528 g	160-176%
Total dough weight:	3 lb. 1 oz.-3 lb. 3 oz.	1479-1527 g	493-509%

- Place the milk, water, salt and butter in a saucepan. Bring to a boil. Make sure the butter is fully melted.
- Remove from the heat and immediately add all the flour to the hot liquid. Vigorously beat the dough (panade) by hand. Put the pan back on the heat and continue beating the dough until it comes away from the sides of the pan. The dough should look relatively dry and should just begin to leave a film on the saucepan.
- Transfer the dough to the bowl of a mixer fitted with the paddle attachment and beat it for a few minutes at medium speed. Then begin to beat in the eggs one at a time.
- Continue to add the eggs one by one until the mixture is shiny but firm. It may not be necessary to use all of the eggs. The dough should pull away from the sides of the bowl in thick threads; it will not clear the bowl.
- Put a workable amount of dough into a pastry bag fitted with a large plain tip and pipe onto parchment paper-lined sheet pans in the desired shapes at once. (Spraying the inside of the pastry bag with vegetable cooking spray will help keep the sticky éclair paste from clinging to the inside of the bag, and make cleanup easier.)
- Bake immediately at ~~400°F (200°C)~~ for 15 minutes. Reduce the heat to 350°F (180°C) and bake until the pastries are dry and crisp, approximately 35 minutes for éclairs. (If necessary, open the oven door to remove excess steam.) To test for doneness, when the éclair paste seems to be baked through, remove one unit and let it sit 1-2 minutes. If it does not collapse, the product is sufficiently baked.
- Cool completely, then fill as desired. Unfilled pieces can be frozen or stored at room temperature.

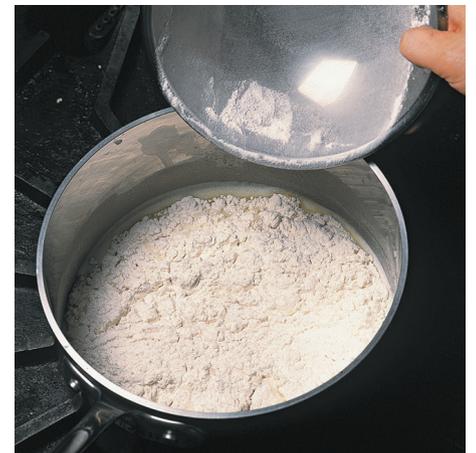
*For a crisper product, replace the milk with additional water.

MISE EN PLACE

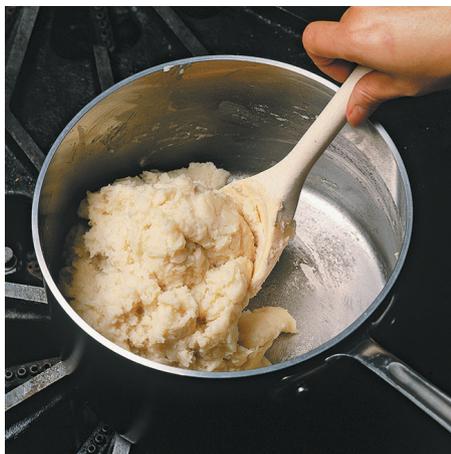
- Preheat oven to 400°F (200°C).
- Line sheet pans with parchment paper.



1 Heating the milk and butter.



2 Adding the flour to the hot liquid.



3 Beating the dough (panade) to dry it.



4 The finished dough after the eggs are incorporated.



5 Piping éclairs onto a sheet pan.

Oven temp to 375° for 15 mins then reduce to 350
open vents at this time and bake for another for 20 mins

**Variation:**

Smooth Surface Éclairs—Increase the butter to 8 ounces (240 grams/80%). Use artisan or other bread flour. Add 1.5 ounces (45 grams/15%) granulated sugar in Step 2. Beat the eggs in a bain marie over simmering water, stirring constantly until the temperature reaches 95°F (35°C). Add the eggs in five additions. Using a pastry bag fitted with a #9 star tip, pipe into the desired lengths. Sprinkle with powdered sugar or spray with vegetable oil spray. Bake at 350°F (180°C) until crisp, for approximately 45–55 minutes.

Approximate values per 1-oz. (30-g) serving: **Calories** 70, **Total fat** 4.5 g, **Saturated fat** 2.5 g, **Cholesterol** 50 mg, **Sodium** 0 mg, **Total carbohydrates** 4 g, **Protein** 2 g