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## **PASTRIES – LESSON 5**

### **Eclairs**

#### **Ingredients:**

Flour – 1 cup  
Eggs – 3  
Margarine – 4 oz  
Water – 4 oz

#### **Method:**

Stir margarine & water over the fire. As it begins to boil add the flour all at once stir vigorously with a wooden spoon. The pastry should form a lump and leave the sides of the pan. Remove from fire and cool it. Beat eggs once at a time. Keep beating till the pastry is smooth. Now make designs with nozzles. Bake in a hot oven 200 C for 20 minutes. Split puffs.

Pipe the eclairs pastry on a floured baking sheet 3" long leaving at least 1" space in between. Bake in a moderate oven (375 F or 175 C) till firm and golden brown. Allow it to cool and fill with sweetened cream or butter icing. Pour the chocolate glaze on top.

#### **For chocolate glaze**

#### **Ingredients:**

Icing sugar – 6 tbs ( ½ cup)	or	Cooking chocolate – 5 oz
Cocoa – 1 tbs		Butter – 1 oz
Warm water – 1 tsp		

#### **Method:**

Mix all the ingredients and quickly pour on top.

#### **Filling for the pastry**

Whip cream – ½ cup  
Icing sugar – 3 oz  
Melted chocolate – 2-3 pcs