

# Chocolate cream eclair, crispy cereal |

## Recipe for 12 tapas

### Description

Another variant of the choux dough is a recipe of éclairs. Chocolate variation for this recipe with crispy chocolate cereals.

### Note

For the cereals to remain crisp at the moment of eating, better do this step at the last moment. To help the chocolate get colder faster, put the plate in the refrigerator for 5 minutes then remove and leave to room temperature.

### Ingredients

#### For the choux

- 125 Gr Water
- 125 Gr Milk
- 15 Gr Sugar
- 5 Gr Salt
- 100 Gr Butter
- 160 Gr Flour
- 5 Unit(s) Egg

#### For the chocolate pastry cream

- 720 Ml Milk
- 8 Unit(s) Egg yolk
- 110 Gr Sugar
- 72 Gr Butter
- 60 Gr Cornstarch
- 150 Gr Dark chocolate

#### For the chocolate cereals

- 65 Gr Cereals
- 125 Gr Milk chocolate

### Preparation

- Preparation time **0 mins**
- Preheat your **oven** at **400 F°**

#### For the éclairs

In a saucepan bring to boil the water, the milk, the sugar, the salt and the butter. Remove from the stove and add the flour with a wood spoon. Cook together on the fire until the dough pulls away from the edge of the pan. Put the mix in the mixer and add the eggs one by one. Fill a pastry bag with the dough and realize the éclairs, 12 cm long on a baking tray with parchment paper. Put it in the oven and cook it until it gets golden brown.

#### Preparation for the chocolate pastry cream

In a saucepan, heat milk. In a bowl, vigorously whisk together the sugar and eggs. Add flour and cornstarch and whisk until the mixture is smooth. Add the hot milk gradually, whisking. Return to saucepan and bring to a boil over medium heat, whisking constantly. Remove from heat and add the butter and chocolate and stir until all is melted.

### Preparation for the chocolate cereals

Melt the milk chocolate in the bain-marie. At the last moment, pour the chocolate on cereals and mix delicately.

### To serve

Cut the top of the eclairs on their length, then with a pastry bag fitted with a star tip, filled the éclairs with custard. Arrange on top of éclairs some chocolate cereals.

**Bon appétit!**