

Chocolate, Raspberry, and Vanilla Bubble Eclairs

Ten cream puffs are piped in a circular pattern followed to symbolize a rosary bracelet. Three additional puffs are there for faith hope, and love. The pastry is filled with a bittersweet chocolate filling, a raspberry filling, and a vanilla filling. Chocolate for the joyful mysteries, raspberry for the sorrowful mysteries, vanilla for the glorious, and a mixture of the three for the luminous mysteries. Skill level: Intermediate-Advanced

Suggested Dates: January 1st (Solemnity of Mary, Mother of God), August 15th (Assumption), September 8th (Birth of Mary), October 7th (Our Lady of the Rosary), December 8th (Immaculate Conception), October is the month of the Rosary and May is the month of Mary - make this delicious dessert on any day during these months.

Recipe Notes:

- Pictures are included after the recipe.
- Using a scale helps you achieve the best possible success!
- Don't skimp on the bread flour; the higher gluten content gives it a stronger structure for your filling.
- Read the recipe carefully and twice. Make sure you have all ingredients and tools needed. A few suggestions for tools you may not have: Digital Scale: [GreaterGoods Digital Food](#), [Kitchen Scale](#), Coupler: [Large Coupler - Wilton](#), Piping Bags: [Silicone Pastry Bags](#).
- Take your time
- It's okay if you mess up!

Craquelin Topping:

100g light brown sugar

1/8 tsp fine sea salt

70g unsalted butter (cold – cut into 1/2" cubes)

- Place ingredients in a food processor and blend until it forms into one mixture

90g all-purpose flour

1 tsp pure vanilla extract

- Add flour and vanilla
- Pulse until it forms these moist crumbs
- Transfer to a bowl and use your fingers to bring the dough together
- Form the dough into a disc on top of parchment paper then flatten it (*see picture 1*)
- Place another parchment paper on top and roll the dough to an 1/8" (*see picture 2*)
 - o Make sure to lift the parchment up from the top and the bottom every so often to prevent wrinkles from forming
- Transfer the dough to a freezer

Pate Choux (Cream Puff Dough)

Preparation

- Preheat oven to **425° F**
- Line baking tray with parchment paper
- Mark 10 dots in a circle with 3 dots at the end
- Flip the parchment over so that the markings are underneath but still visible
- Fit a piping bag with a 1" coupler or cut a 1" hole in a piping bag
 - o Place bag in a tall glass, folding $\frac{1}{4}$ - $\frac{1}{2}$ of the bag over the glass itself; this'll help you fill the bag with the dough better
 - o Or you can use a 5/8 cup/5.33oz/#6 disher yellow ice cream scooper

135g whole milk

135g water

120g unsalted butter (cut into 1/2" cubes) *cold is fine

3/4 tsp sugar

1/4 tsp fine sea salt

- Bring to a boil in saucepan on high heat

155g bread flour

- Once boiling reduce heat to low
- Add all the flour
- Use a wooden spoon to beat the mixture vigorously for two mins until crust forms at the bottom of pan
- Transfer to a bowl in a stand mixer with a paddle attachment and beat on medium speed for one minute

225g eggs (4-5 eggs) *it is important to get the right amount of eggs in weight; this part can ruin the whole pastry

- Whisk eggs in a separate bowl then slowly pour it into mixer that's running on medium speed
- Beat until it's completely mixed together
- Scrape the bowl and mix again for 30 seconds to make sure everything is incorporated
- When you lift your spatula a "V" shape should form (*see picture 3*)
- Pipe or scoop the dough using the markings as a guide (*see picture 4*)
 - o Fill the pastry bag with the dough (best to fill only $\frac{1}{2}$ to $\frac{2}{3}$ so it's easier to control)
 - Lift the bag up and gently shake it to encourage the batter to reach down to the tip
 - Twist the top of the bag to seal the bag
 - o *Or scoop the pastry using the ice cream scooper making sure to level out each scoop by swiping off excess with a spatula or against the side of the bowl*
- Take the craquelin from the freezer
- Using a 1 $\frac{3}{4}$ " circle cutter, cut circles of craquelin and place on top of each dough ball (*see pictures 5 and 6*)
- Bake at 425°F for 10 mins then 375°F for 25 mins *Do not open the oven! This will cause your pastry to sink! (*see picture 7*)

- When done, pierce two holes at the sides of each dough ball with a small paring knife (*see picture 8*)
- Bake again at 375°F for 15 mins to really crisp the choux.

***If you want to bypass, the pastry cream part, skip to the assembly and fill the pastry with scoops of your favorite ice cream!**

Pastry Cream Base

35g freeze-dried raspberries (one Trader Joes bag)

- Grind this in a food processor for one minute and transfer to a bowl

110g chopped fine bittersweet chocolate

- Place in a separate bowl and set aside (*see picture 9*)

800g whole milk

- Heat in a saucepan until bubbles form around the edges

275g egg yolks (from about 14-15 eggs)

170g sugar

70g cornstarch

1/2 tsp fine sea salt

- Whisk together ingredients until well mixed
- While whisking pour a little of the hot milk into the mix, and whisk well
 - o Continue to do so until you use all the milk
 - o This is called tempering
- Return that mixture into that same saucepan
- Place over medium heat and whisk constantly until the mixture becomes very thick (*see picture 10*)
- Strain mixture through a fine mesh sieve
- Divide a 1/3 of the pastry cream to the bowl with the freeze-dried raspberries and another 1/3 to the bowl with the chopped chocolate (let the residual heat of the pastry cream melt the chocolate) (*see picture 11*)
- You'll have three bowls now (pastry cream, chocolate pastry cream, and raspberry pastry cream)

150g unsalted butter (room temp)

- Add 50g to each bowl
- Let the residual heat melt the butter

2 tsp vanilla

- Add to the plain pastry cream

1 tsp vanilla

- Add to the chocolate pastry cream

¼ tps vanilla

- Add to the raspberry pastry cream
- Make sure all the mixtures are completely homogenous

375g heavy cream

- Whip this in a stand mixer until it forms stiff peaks
- Divide the mixture evenly among the three bowls (*see picture 12*)
- Fold the cream into each of the mixtures (*see picture 13*)

Assembly

- Using a serrated knife cut the pastry lengthwise (*see picture 14*)
- Carefully place a cutting board nearby the pastry and slide the top half on that
 - o If the bubbles break apart no worries! (*see picture 15*)
- You can place each filling in three separate piping bags and pipe into the pastry (*see picture 16*)
- Pipe or spoon the fillings making sure they peek out the edges (*see pictures 17 and 18*)
 - o If you didn't make filling, scoop ice cream into each bun
- Carefully place the top pastry on top of the filling (*see picture 19*)
 - o If you have to break apart the pastry, no worries (I had to do it that way!)
- With whatever leftover filling you have, mix it together and pipe it on top
- Decorate with any crushed freeze-dried raspberries or whatever you have (*see picture 20.*)











