



SAUNDERS' MALT EXTRACT

Preparation

15
MINS

Bake Time

25
MINS

Makes

8

Difficulty

MEDIUM

MALTED CREAM ECLAIRS

Choux pastry, piped, baked. Then filled with malted whipped cream and glazed with a malted chocolate ganache. Add half a teaspoon of freshly ground coffee to the cream before beating for a malted latte flavour.

INGREDIENTS

Dough

- 1/2 cup water
- 40g butter chopped
- 1/2 cup plain flour
- 2 eggs

Filling

- 1 cup fresh cream
- 1 tbsp (30g) Saunders' Malt Extract *see note
- 1 tbsp icing sugar
- 1 tsp finely ground coffee

Glaze

- 40g milk chocolate
- 2 tsp (15g) Saunders' Malt Extract *see note
- 2 tbsp fresh cream

METHOD

- 1 Preheat oven to 220°C.
- 2 In a small saucepan set over medium heat bring water and butter to a boil. Add flour and mix vigorously with a wooden spoon until the mixture comes away from the sides and forms a ball. This should only take a few seconds.
- 3 Transfer dough to a mixing bowl, flatten and leave to cool for 5 minutes. Add eggs and beat with an electric mixer until glossy and smooth.
- 4 Line a baking tray with baking paper. Using a 2cm round piping tip (or a zip lock bag with a corner clipped off) pipe dough into eight 3 inch long logs about 1 inch apart.
- 5 Bake at 220°C for 8 minutes, 180°C for 10 minutes, plus 5 minutes standing with the oven off and door slightly ajar. Transfer to a cooling rack to cool completely before filling.
- 6 Meanwhile, prepare the cream filling and glaze.
- 7 Beat fresh cream with sifted icing sugar until firm peaks form. Drizzle in Saunders' Malt Extract and fold through gently. Store in the fridge until needed.

REMAINING STEPS NEXT PAGE

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NOTE:

*You can use measuring spoon here but given the Saunders' Malt Extract is quite thick and sticky, we recommend placing the whipped cream jug and melted chocolate bowl on a set of digital scales. Zero the scales then simply dip a regular teaspoon or tablespoon in the Saunders' Malt Extract and drizzle it into the whipped cream / melted chocolate by weight.

- 8 Roughly chop chocolate. Place in a small bowl and heat in the microwave in two lots of 20 second bursts. Mix gently for the remaining chocolate to melt. Add Saunders' Malt Extract and mix well. The chocolate might appear split / set and crumbly at this stage. Add cream and continue mixing gently until the glaze is glossy and smooth.
- 9 Cut cooled eclairs in half horizontally. Fill each half with whipped cream, either by piping or use a spoon. Sandwich the two halves together and spread the top in chocolate glaze (you can warm up the glaze in the microwave for 10 seconds if needed).
- 10 Serve immediately or store in an airtight container in the fridge for 2-3 days.

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