



## Raspberry Glazed Éclairs

with Lemon Pastry Cream



2h



2 Servings

We're crazy about these éclairs, and we think you will be too! Pâte à choux is a delicate pastry dough used for both sweet and savory French pastries. We swap the traditional chocolate icing for a homemade raspberry ganache that tastes as good as it looks. Lemon brightens the luxurious cream filling, and a sprinkle of raspberry powder and lemon zest adds a burst of color and flavor. (2p-plan serves 10; 4p-plan serves 20)



## What we send

- 2 (¼ oz) cornstarch
- 5 oz granulated sugar
- 2 lemons
- 8 oz milk <sup>7</sup>
- 2 (3 oz) mascarpone <sup>7</sup>
- 5 oz all-purpose flour <sup>1</sup>
- 2 oz white chocolate chips <sup>6,7</sup>
- 2½ oz confectioners' sugar
- ¼ oz raspberry powder

## What you need

- kosher salt
- 5 large eggs (2 yolks, 3 whole) <sup>3</sup>
- 5 Tbsp butter <sup>7</sup>
- vanilla extract

## Tools

- small saucepan
- microplane or grater
- mixer with paddle attachment
- rimmed baking sheet
- parchment paper
- microwave

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 320kcal, Fat 19g, Carbs 34g, Protein 6g



### 1. Make pastry cream

Preheat oven to 350°F with a rack in the center. In a small saucepan off heat, whisk to combine **all of the cornstarch, ¼ cup granulated sugar, and a pinch of salt**. Zest **1 lemon** directly into the saucepan. Whisk in **¾ cup milk and 3 large egg yolks** (reserve 1 egg white for step 3; save rest for own use). Add **1 tablespoon butter**. Squeeze **1 tablespoon lemon juice** into a small bowl.



### 2. Finish pastry cream

Set saucepan over medium heat; whisking constantly, bring **pastry cream** to a boil. Cook pastry cream until very thick, like the consistency of pudding, 3-5 minutes total. Off heat, immediately whisk in **mascarpone, lemon juice, and 1 teaspoon vanilla**. Transfer pastry cream to a bowl; cover with plastic wrap touching the surface of cream. Refrigerate until chilled, 1 hour. Wipe out saucepan.



### 3. Cook pâte à choux

In same saucepan, combine **¼ cup each of milk and water, 4 tablespoons butter**, and **½ teaspoon each of granulated sugar and salt**. Bring to a boil. Off heat, immediately stir in **⅔ cup flour**. Return to medium heat and stir constantly, until choux is smooth and pulls away from side of pan (like dry mashed potatoes), 1-2 minutes. In a bowl, combine **2 large eggs and reserved egg white**.



### 4. Finish pâte à choux

Transfer **pâte à choux** to bowl of a stand mixer with paddle attachment; mix on low to cool, about 2 minutes. Increase speed to medium, slowly pour in **eggs**, mixing until well combined. Scrape choux into a sealable plastic bag; cut a ¾-inch triangle off 1 corner. Pipe 10 3-inch logs onto a parchment-lined baking sheet, about 2-inches apart. Use the back of a spoon to smooth out tops of logs.



### 5. Bake éclairs




Bake **choux éclairs** on center oven rack for 35 minutes. Rotate sheet and reduce oven temperature to 325°F. Continue baking until éclairs are deeply golden, 10-15 minutes more. Set baking sheet on a wire rack and let éclairs cool. Transfer **chilled pastry cream** to a large resealable bag; cut a ½-inch triangle from 1 corner.



### 6. Make ganache & serve

in a microwave-safe bowl, mix **white chocolate** and **2 tablespoons water**; microwave 20-40 secs. Add **confectioners' sugar** and **1 tablespoon raspberry powder**; stir until smooth. Use a serrated knife to halve **éclairs** lengthwise. Pipe **pastry cream** onto bottom halves; cover with tops. Coat with **ganache**. Garnish with **raspberry powder**; zest **remaining lemon** over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**