

# Strawberry Rose Éclairs

## FOR THE CHOUX PASTRY:

1 C water	4 large eggs
1/2 C unsalted butter	1/4 t salt
1 C all-purpose flour	1 t rose water

## FOR THE STRAWBERRY ROSE CUSTARD:

2 C milk	1/2 C Strawberry Rose Truffle tea (brewed and cooled)
1/2 C sugar	1/4 C strawberry puree
1/4 C cornstarch	1/2 C fresh strawberries, chopped
4 large egg yolks	
1 t vanilla extract	

## FOR THE CHOCOLATE FROSTING:

1/2 C heavy cream	8 oz dark chocolate, chopped
1/2 C Chocolate Truffle tea (brewed and cooled)	2 T unsalted butter

## Make The Choux Pastry:

**PREHEAT YOUR OVEN TO 425°F.** Line a baking sheet with parchment paper.

**IN A MEDIUM SAUCEPAN,** bring water, butter, and salt to a boil over medium heat.

**REMOVE FROM HEAT** and add flour all at once, stirring vigorously until the mixture forms a ball and pulls away from the sides of the pan.

**LET THE MIXTURE COOL** for 5 minutes. Add eggs one at a time, beating well after each addition until smooth and glossy. Stir in the rose water.

**TRANSFER THE DOUGH TO A PIPING** bag fitted with a large round tip. Pipe 4-inch-long strips onto the prepared baking sheet.

**BAKE FOR 10 MINUTES,** then reduce the oven temperature to 350°F and bake for an additional 20-25 minutes, until golden brown and crisp. Let cool completely.

## Make The Strawberry Rose Custard:

**IN A MEDIUM SAUCEPAN,** heat milk until just simmering.

**IN A SEPARATE BOWL,** whisk together sugar, cornstarch, and egg yolks until smooth.

**GRADUALLY POUR THE HOT MILK** into the egg mixture, whisking constantly.

**RETURN THE MIXTURE TO THE SAUCEPAN** and cook over medium heat, stirring constantly, until thickened and bubbling.

**REMOVE FROM HEAT** and stir in vanilla extract, brewed Strawberry Rose Truffle tea, strawberry puree, and fresh chopped strawberries.

**TRANSFER THE CUSTARD** to a bowl, cover with plastic wrap (pressing it directly onto the surface to prevent a skin from forming), and refrigerate until chilled.

## Make The Chocolate Frosting:

**IN A SMALL SAUCEPAN**, heat heavy cream and brewed Chocolate Truffle tea until just simmering.

**POUR THE HOT CREAM** mixture over the chopped dark chocolate and let sit for 2 minutes. **STIR UNTIL SMOOTH AND GLOSSY**. Add butter and stir until melted and incorporated. Let cool slightly.

## Assemble The Éclairs:

**CUT THE COOLED CHOUX** pastry in half lengthwise.

**FILL THE BOTTOM HALVES** with the chilled strawberry rose custard.

**DIP THE TOP HALVES** in the chocolate frosting and place on top of the filled bottoms.

**REFRIGERATE** until ready to serve.

## How to Make Strawberry Puree

1 C fresh strawberries, hulled and chopped

1-2 T sugar (optional, depending on sweetness)

**PLACE THE CHOPPED STRAWBERRIES** in a blender or food processor.

**BLEND UNTIL SMOOTH**.

**TASTE AND ADD SUGAR** if needed, blending again until fully incorporated.

**STRAIN THE PUREE** through a fine mesh sieve to remove seeds, if desired.

**USE IMMEDIATELY** or store in the refrigerator for up to 3 days.

## How to Make Rose Water

Fresh rose petals (from about 6-8 roses)

1 1/2 C distilled water

**RINSE THE ROSE PETALS** thoroughly to remove any dirt or pesticides.

**PLACE THE PETALS IN A LARGE POT** and add distilled water.

**COVER THE POT** and bring to a simmer over low heat. Do not let it boil.

**SIMMER UNTIL THE PETALS** lose their color (about 20-30 minutes).

**REMOVE FROM HEAT** and let cool completely.

**STRAIN THE LIQUID** into a clean jar, discarding the petals.

**STORE THE ROSE WATER** in the refrigerator for up to a month.