

Vanilla Oolong Eclairs

TOTAL TIME: 1 hour 30 minutes

CHOUX PASTRY:

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

VANILLA OOLONG CUSTARD:

1 1/2 C heavy cream	4 egg yolks
1/2 C milk	2 t vanilla extract
1/4 C sugar	2 t Vanilla Oolong tea, finely ground

CHOCOLATE GLAZE:

4 oz dark chocolate, chopped	1/4 C heavy cream
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Prepare the Choux Pastry:

PREHEAT OVEN: Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper.

COOK DOUGH: In a saucepan, combine water, milk, butter, sugar, and salt. Bring to a boil. 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.

ADD EGGS: Let the dough cool slightly. Add eggs one at a time, beating well after each addition until the dough is smooth and glossy.

PIPE AND BAKE: 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 (175°C) and bake for another 20-25 minutes until golden brown. Let cool completely.

Prepare the Vanilla Oolong Custard:

HEAT CREAM AND MILK: In a saucepan, combine heavy cream, milk, and Vanilla Oolong tea. Heat over medium heat until it just begins to simmer. Remove from heat and let steep for 10 minutes. Strain to remove tea leaves.

MIX CUSTARD: In a bowl, whisk together egg yolks and sugar until pale. Gradually add the warm cream mixture, whisking constantly. Return the mixture to the saucepan and cook over low heat, stirring constantly, until it thickens and coats the back of a spoon. Remove from heat and stir in vanilla extract. Let cool slightly.

FILL THE ECLAIRS: Once the eclairs are cool, cut them in half lengthwise. Fill the bottom halves with the Vanilla Oolong custard.

PREPARE THE CHOCOLATE GLAZE: In a microwave-safe bowl, combine dark chocolate and heavy cream. Microwave in 30-second intervals, stirring between each, until smooth and melted.

ASSEMBLE THE ECLAIRS: Dip the top halves of the eclairs in the chocolate glaze. Place the tops on the filled bottoms. Let the glaze set before serving.

ORIGIN: Eclairs are a classic French pastry, and this version incorporates the delicate flavor of Vanilla Oolong tea for a unique twist.