



# MOCHA RASPBERRY ÉCLAIRS



Mother's Day always reminds me of how my mother's passions influenced me. She was the first gourmand in our family. One of her favorite treats were éclairs from Rose's Bakery in Portland. I have such indulgent memories of those crisp and airy cream puffs filled with pastry cream and dipped in chocolate glaze. This éclair embraces those memories with a nod to Macrina's Chocolate Raspberry Cake. The airy golden-brown éclair is layered with rich mocha mousse and fresh raspberries. A glaze of bittersweet chocolate ganache gives balance to the creamy mousse and sends chocolate lovers like me to the moon.

- Leslie Mackie

## INGREDIENTS:

Makes 8 éclairs

### PÂTE À CHOUX

1/2 cup whole milk  
1 tablespoon granulated sugar  
3 tablespoons unsalted butter  
3/4 cup unbleached all-purpose flour  
3 eggs

### MOCHA MOUSSE

1 cup semisweet chocolate chips  
1/4 cup brewed espresso  
4 tablespoons unsalted butter  
2 cups heavy cream  
1/2 cup powdered sugar, sifted

### GANACHE

1/4 cup heavy cream  
1/4 cup semisweet chocolate chips  
1/4 cup bittersweet chocolate chips

### ASSEMBLY

1 pint fresh raspberries  
1/4 cup clear sparkling sugar  
Edible flowers or petals (optional)

## DIRECTIONS:

### PÂTE À CHOUX

Line a rimmed baking sheet with parchment paper and preheat oven to 400°F. In a medium saucepan over medium heat, combine the milk, sugar and butter. When the sugar is dissolved and the butter is melted, add the flour. With a wooden spoon, mix well and cook for 1-2 minutes. Transfer the dough to the bowl of a stand mixer. Using the paddle attachment, mix on low speed for 1 minute to cool the mixture. Add the eggs one at a time, ensuring you've fully incorporated each before adding the next. Transfer the dough to a pastry bag fitted with a 1/2" tip. On the prepared baking sheet, pipe eight 4" long éclairs. Leave about 1" of space between each éclair. You can smooth out any irregularities by dipping your finger in water and brushing the dough into shape.

Bake for 15 minutes, then reduce oven temperature to 350°F and bake for another 10 minutes. The éclairs should sound hollow when tapped at the base. Let cool 20-30 minutes.

### MOCHA MOUSSE

Heat a double boiler and add the chocolate chips, brewed espresso and butter. Stir until the chocolate melts and the mix is combined. Cool for 15 minutes.

Add the heavy cream to the bowl of a stand mixer. With the whisk attachment, whip the cream on medium speed. Gradually add the powdered sugar. Whip to medium stiff peaks.

Remove bowl from mixer. Fold the cooled chocolate mixture into the whipped cream until it's well combined. Keep cool until you are ready to use it.

### GANACHE

Place the heavy cream in a small saucepan over medium heat. When the cream begins to bubble at the edges turn off the heat. Add the chocolate chips and whisk until they melt into the hot cream. Set aside.

### ASSEMBLY

Cut the top 1/4" from each éclair. Dip or brush chocolate ganache onto each top. Fill a pastry bag with the mousse (or use a spoon). Fill each éclair base with mousse (it should rise about 1/4" above the edge). Cut 24 raspberries in half and place 6 halves on each éclair base. Cover with the ganache-glazed top and sprinkle with clear sparkling sugar. Garnish with any extra raspberries and the edible flowers. Enjoy!