

# Strawberry & Mascarpone Eclairs

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Makes 10 – Part of [“Your Perfect Afternoon Tea”](#)

### INGREDIENTS

#### Eclairs

150g plain flour  
20g golden caster sugar  
75g unsalted butter  
75ml milk  
125ml water  
3 eggs  
1 egg yolk

#### Filling

150g mascarpone  
100g double cream  
100g icing sugar  
10-12 sliced strawberries

#### Topping

250g icing sugar  
50g white chocolate  
4 strawberries, chopped

#### Optional to decorate

Freeze dried strawberries

# METHOD

1. Preheat your oven to 160 degree fan. Line a large baking tray with greaseproof paper
2. Combine in a saucepan the sugar, butter, milk and water and bring to the boil. Remove the pan from the heat and tip in the flour, beat the mixture (I use a wooden spoon until a dough is formed)
3. Tip into a food processor and pulse for a couple of minutes to cool
4. Add the whole eggs gradually, pulsing in between
5. Once it is fully combined to a smooth dough, pop the mixture into a piping bag (a 1.5cm nozzle) and pipe on to the greaseproof paper. Pipe each éclair about 10cm in length, then re-pipe another layer on top the same length, this makes it much easier once they are baked to cut into halves and keeps them light
6. Beat the yolk and the brush over the top of each éclair before popping in the oven
7. Bake for 50 minutes, the eclairs will be golden brown and dry. Place on to a wire rack to cool completely before filling
8. Whilst they cool prepare the filling. In a stand mixer or electric hand mix combine all the ingredients (except the sliced strawberries) and then beat until a stiff but pipeable mixture is formed
9. Next create the topping, using either a stand mixer or electric hand mix beat all the ingredients until a stiff mixture is formed
10. To assemble, slice the cooled eclairs in half horizontally, lay the sliced strawberries on the bottom half,

then spread or pipe the filling on top. Put the top half of the éclair back on, then spread the topping over the top. Optional: sprinkle freeze dried strawberries on top.



ENJOY! If you opt for Strawberry & Mascarpone Eclairs, please do share a picture!