



PARMA HAM AND PARMESAN ÉCLAIRS

Éclairs

In a saucepan, bring butter, salt and water to the boil. Add flour and cook for about 4 minutes while stirring with a wooden spoon. It should form a smooth ball and will create a skin on the bottom of the pan. Place into an electric mixer and beat with a paddle attachment, adding the egg slowly until incorporated. It will form a smooth, shiny paste. Fold in mushroom powder and place in a piping bag.

Preheat the oven to 160°C and line a baking tray with baking paper. Using a 14 mm plain nozzle, pipe éclairs about 8 cm long onto the baking paper. Brush with egg wash and sprinkle over crushed walnuts. Bake éclairs for 20 to 25 minutes or until puffed and golden brown. Allow to cool.

Filling

Lay Parma ham on a baking sheet lined with baking paper and drizzle with maple syrup. Bake in the oven for 8 minutes or until golden brown and crispy.

Melt butter in a saucepan and add spring onion and chilli flakes. Cook for 1 minute, then add flour and cook for a further 2 minutes, stirring continuously. Add milk a little at a time and whisk until it is smooth. Add cheese, mushroom powder and black pepper. Stir until the cheese has melted. Crumble Parma ham and fold into the sauce.

Place the filling in a piping bag with a 10 mm round nozzle. Make a small hole on the side of the éclairs and pipe in the filling.

Pastry chef's tip:

Éclairs can be made in advance and frozen. Allow to defrost to room temperature and refresh in the oven before use.

Makes 20 éclairs

55 g butter, diced
pinch of salt
150 ml water
75 g cake wheat flour
10 ml dried mushroom powder
(take dried mushroom and blitz in a spice grinder)
2 eggs, beaten
egg wash
10 walnuts, shelled and chopped

6 slices Parma ham
45 ml maple syrup
60 g butter
2 spring onions, finely chopped
5 ml chilli flakes
60 g cake wheat flour
200 ml milk
20 g cheddar cheese
20 g Parmesan cheese
10 ml dried mushroom powder
black pepper, freshly ground