F R E N C H E C L A I R

Ingredients
150 grams of chocolate
40 grams white chocolate
1 tablespoon butter
10 grams of vanilla
one egg yolk
Half a cup of sugar
1 tablespoon cornstarch
2 tablespoons flour
600ml milk
filling:
3 eggs
a teaspoon of sugar
pinch of salt
100 grams butter
200 ml water
a cup of flour
dough:

Directions
To prepare the cream (the filling): In a bowl, we put milk, flour, cornstarch, one egg yolk, sugar, and then mix the ingredients well, and then put the bowl on the fire with constant stirring until the texture becomes thick, and then remove the bowl from the fire and add to it It is hot, vanilla, butter, white chocolate, and we stir until they melt, then we pour the cream into another bowl and leave it until it cools down and then we put it in the refrigerator. To prepare the dough: In a bowl, put the butter and melt it on the fire, then add water, sugar, salt, then we stir until the mixture is heated and all the ingredients have melted, and after the mixture boils, turn off the fire and then add the flour and stir them until they are all coherent, after the ingredients are coherent We turn on the fire, and we cook the flour for about 3 minutes, then remove the bowl from the heat and pour the dough into another bowl and leave it until it cools. We turn on the oven at 160 degrees. After the dough has cooled, we add the eggs. The stage of forming the clair: In the cooker’s bag, we put the dough mixture, and then we form the shape of the clair in it and we put the pieces of the clair in the oven tray on the parchment paper, then put them in the oven for about 50 minutes, after 50 minutes have passed, we turn off the oven temperature and leave them until Cool the clear cutlets, and then we stuff the clear cutlets into the cream using a cream bag, and then dip one end of the clearer pieces in the melted chocolate, then put them in the refrigerator until the clear cutlets cool down and then they are ready.

C H E F O M A R

Bon Apetit!