

VALRHONA CHOCOLATE  
PUMPKIN SPICED ÉCLAIRS

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Gary Parsons, *H&B Executive Chef*

**HARVEY & BROCKLESS**  
*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# VALRHONA CHOCOLATE PUMPKIN SPICED ÉCLAIRS

*Chef Gary Parsons*

## *Ingredients*

SERVES 10 PORTIONS

### *Choux Bun*

<b>DB083 Croxton Manor Unsalted Butter</b>	<b>50g</b>
<b>IN378 Blackthorn sea salt 1.4kg</b>	<b>1g</b>
<b>IN967 Liquid Free Range Whole Egg 1kg, whisked</b>	<b>110g</b>
Sugar	2g
Plain flour	70g
Milk	60ml
Water	60ml

### *Ginger Cake*

<b>DB083 Croxton Manor Unsalted Butter</b>	<b>110g</b>
Self-raising flour	225g
Bicarbonate soda	1 tsp
Ground ginger	2 tsp
Mixed spice	1 tsp
Ground cinnamon	1 tsp
Soft brown sugar	110g
Golden syrup	200g
Egg	1 egg
Milk	200ml

### *Pumpkin Spice Filling*

<b>CH027 Valrhona Guanaja Beans 70% 3kg</b>	<b>115g</b>
<b>DS049 Full Fat Soft Croxton Manor 1.5kg</b>	<b>250g</b>
Medium pumpkin	1kg
Icing sugar	125g
Ground cinnamon	10g
Ground nutmeg	5g
Ground ginger	5g
Toasted pumpkin seeds	50g
Gold glitter	



#### *Method for the choux bun*

1. Preheat your oven to 200°C. In a medium saucepan, combine the butter, water, milk, sugar and salt. Bring to a boil over medium heat. Add the flour all at once and stir well until the mixture forms a ball and pulls away from the sides of the pan. Remove from heat and leave to cool for 5 minutes.
2. Add the whisked eggs, a little at a time, beating well after each addition until the dough is smooth and glossy.
3. Add the whisked eggs, a little at a time, beating well after each addition until the dough is smooth and glossy.
4. Transfer the dough to a piping bag fitted with a large round tip. Pipe 4-inch long éclairs onto the prepared baking sheet. Space them about 2 inches apart.
5. Bake for 15 minutes at 200°C. Then reduce the oven temperature to 190°C and bake for an additional 20 to 25 minutes, or until the éclairs are golden brown and crisp. Leave to cool on a wire rack.

#### *Method for the ginger cake*

1. Preheat the oven to 170°C. Line the bottom of a square 18cm cake tin with baking parchment and grease the sides.
2. Sieve the flour, bicarbonate of soda and spices into a large mixing bowl.
3. Put the butter, sugar, golden syrup and milk into a small saucepan and heat gently until the butter is melted and the sugar has dissolved.
4. Pour the liquid from the saucepan into the mixing bowl with the flour. Whisk well until the mixture is smooth and then beat in the egg.
5. Pour the mixture into the cake tin and bake in the oven for 35 minutes. Check to see whether the cake is cooked with a fork, if the fork comes out wet, then bake for a further couple of minutes until cooked all the way through.
6. Turn the cake out onto a wire rack and leave to cool for ten minutes. Turn the oven down to 110°C. Once the cake is cool, break it into small chunks and lay on a lined baking tray and cook them in the oven until dry and crispy.

#### *Method for pumpkin spiced filling*

1. Preheat the oven to 180°C. Line a baking tray with parchment paper. Slice the pumpkin in half and scoop out the seeds. Place the two halves onto the baking tray. Roast the pumpkin for 40 to 60 minutes or until the flesh is soft and a fork easily slides in. Leave to cool for about one hour.
2. Use your hands to peel the flesh from the skin and place in a food processor. Puree until smooth. Let the food processor run for about a minute, stop after each minute to scrape down the sides.
3. For the filling combine the pumpkin puree, icing sugar, cinnamon, nutmeg and ginger into a medium bowl. In another bowl, whip the cream cheese until soft. Fold the cream cheese into the pumpkin mixture until fully combined.
4. Cut the cooled éclairs in half lengthwise and fill with the pumpkin spice filling.
5. For the glaze, heat the cream in a small saucepan until it just begins to simmer. Remove from heat and add the chocolate. Leave to sit and melt for 5 minutes and then stir until smooth.
6. Transfer the chocolate glaze to a bowl. Dip the tops of the filled éclairs into the chocolate glaze. Finish by crumbling over the dried ginger cake, toasted pumpkin seeds and the gold glitter.

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*Valrhona Chocolate Guanaja Beans 70%*

Intense and bittersweet flavour revealing a whole aromatic range of warm notes.

*Blackthorn Sea Salt Flakes*

Pure Scottish sea water is dripped through the Blackthorn towers and the winds of the west coast blow through the structure of the tower, starting the process of evaporation. There are no added illusions: no adding, no seeding, no bleach, just pure Scottish sea salt. When you taste Blackthorn Salt you taste nature – the sea and the winds.

*Croxton Manor Unsalted Butter*

Our very own Croxton Manor butter is made with fresh milk from British cows raised to strict quality standards. Perfectly used for enriching pastry dough, melting into sauces or lavishing on hot crumpets. This unsalted butter is not blended and is additive free.

*Croxton Manor Full Fat Cream Cheese*

This cream cheese has a creamy texture and sweet taste. It is the professional choice for cooking and pastry making, as well as the perfect accompaniment for smoked salmon bagels. It is made from a mixture of cream and skimmed milk, without preservatives.

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