

Mini Rosewater Eclairs



Ingredients

225 ml water

3 oz butter

100g plain flour

2 eggs, lightly beaten

1 drop of rosewater

Double cream

Icing sugar and pink food colouring

Method

Melt the butter in a large pan, once melted add the water and bring through the boil. Remove from boil and immediately stir in the plain flour until it comes away from the edges of the pan as a silky dough.

Transfer the mix to a large bowl and leave to cool slightly before using an electric handmixer to add in gradually the two beaten eggs.

Using a piping bag with no nozzle, pipe out lengths of around 6cm onto a greased baking tray.

Bake into oven at 180 deg fan oven for around 12 mins – take out and check and if they need longer do them for a minute at a time checking along the way.

Leave to completely cool on a wire rack then fill with piped double cream and water icing made using a drop of rosewater, icing sugar and pink food colouring.

