



# CHURROS WITH CHOCOLATE ESPRESSO SAUCE



## Breville

DEEP FRYER

**These slightly crunchy Spanish doughnuts are perfect served with a chocolate dipping sauce. The dark chocolate and espresso gives the sauce an intense slightly bitter flavour.**

### Churros:

250ml water  
100g butter  
Pinch of salt  
2T sugar  
125g bread flour  
3 Large eggs  
1/2 Cup caster sugar  
2T cinnamon  
Oil for frying

### Chocolate Espresso Sauce:

150g good quality dark chocolate with 70% cocoa solids  
125ml cream  
60ml (1/4 cup) milk  
1 espresso

### Main equipment:

**Breville Deep Fryer**

In a medium pot bring the water, butter, salt and two tablespoons of sugar to the boil.

Once boiling, add the flour and mix vigorously to make a roux. Set aside and allow to cool.

Beat 3 eggs and then add this to the roux and continue to beat. Use an electric mixer for this. You will now have a nice thick paste.

Heat the oil in the Breville Deep Fryer to 190C. You can drop a little batter in to test if it's ready.

Fill a piping bag fitted with a big nozzle and carefully pipe long strips of batter directly into the oil, cutting off the ends with a knife when long enough. It will immediately start bubbling. Be careful not to overcrowd the pan, and fry a maximum of 3 at a time. Turn the churros over when they are brown on the one side and continue to cook the other side until golden. Remove them with a slotted spoon and drain on kitchen paper.

Mix the cinnamon and caster sugar together and toss the churros in this while they are still warm. Use tongs if necessary.

To make the sauce, put all the ingredients except the espresso in a double boiler and melt together. Once it is a nice glossy consistency, add the freshly made espresso, stir and serve.