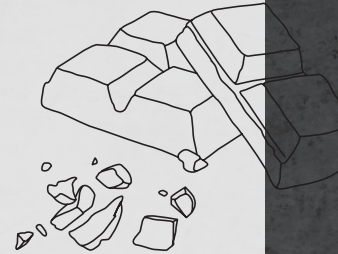




COOKING PASSION SINCE 1877



## CHURROS WITH CHOCOLATE ORANGE SAUCE



### INGREDIENTS

#### *For the Churros*

- 230 ml water
- 120 g unsalted **butter**
- 1/2 tsp salt
- 1 tsp vanilla extract
- 2 tablespoons soft brown sugar
- 160 g plain **flour**
- 3 medium **eggs**

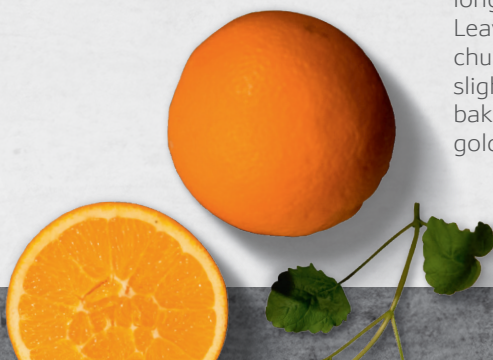
#### *Also*

- 100 g white caster sugar
- 1 tsp ground cinnamon
- 3 tbsp melted **butter**

#### *Orange Hot Chocolate Sauce*

- 2 tbsp cocoa powder
- 2 tbsp sugar
- 140 g **milk chocolate**, broken into chunks
- 1 tsp orange extract
- 2 cups **milk**
- 2 tbsp **cornflour**
- 4 tbsp cold water

#### Allergens highlighted in bold



### INSTRUCTIONS

1. Preheat the oven to CircoTherm® 185°C, with medium steam. Place silicon baking mats or baking parchment onto two baking sheets.
2. Add the water, butter, salt, vanilla extract and brown sugar to a saucepan and bring to the boil. Simmer for a minute or two until the sugar dissolves. Turn the heat down to low and stir in the flour, using a wooden spoon. Continue to cook on low, stirring for a minute until the mixture is thick. Turn off the heat.
3. Using the wooden spoon, stir the eggs into the mixture, one-at-a time until combined. Don't over-stir.
4. Spoon the mixture into a piping bag with a large star tip (Wilton #1M is a good size).
5. Pipe rows approx. 8-10cm long onto the baking sheets. Leave 2-3 cm between each churro, as they will expand slightly. Place in the oven and bake for 20-25 minutes until golden brown.
6. Whilst the churros are baking, make the orange hot chocolate sauce. Place the cocoa powder, sugar, chocolate, orange extract and milk into a saucepan. Heat on a medium heat, stirring regularly, until almost boiling, then turn the heat down to low.
7. Mix together the cornflour and water in a separate bowl, then pour it into the chocolate mixture, a splash at a time, whilst stirring, until the mixture thickens. Spoon into a bowl and sprinkle the orange zest on top.
8. Mix together the caster sugar and cinnamon on a large plate. Take the churros out of the oven and brush with the melted butter, then roll in the cinnamon sugar.
9. Serve with the orange hot chocolate sauce.

