

## CHURROS AND MOCHA SAUCE

🕒 ⏱️ Easy

### MATERIALS


Pan  
Bowl  
Knives


### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Milk  
180 ml 

White sugar  
4 Tea Spoon 

Dark chocolate  
100 g 

Cream  
75 g 

### INSPIRATIONS



### HOW TO MAKE !

#### STEP 01 CHOP THE CHOCOLATE

Finely chop the chocolate and place in a large mixing bowl. Gently heat the cream. When it just starts to simmer, pour it over the chocolate.

#### STEP 04 DESIGN YOUR CHURROS

Place the batter into a piping pocket with a fluted tip. Heat the frying oil in a saucepan. Once oil is hot, squeeze in a length of batter into the oil. Form churros of the desired length by cutting the batter at the tip with scissors or a knife.

#### STEP 02 STIRRING TIME!

Stir until chocolate is completely melted, then add the Dharkan, in 25 or 40 ml, depending on whether you prefer stronger or subtler coffee flavour in the mocha sauce. Stir and keep warm over heat.

#### STEP 05 BROWN THE CHURROS

Brown and turn the churros. Once browned, remove with a skimmer and place immediately on a sheet of absorbent paper. Sprinkle with granulated sugar.

#### STEP 03

In a saucepan, boil 250 ml of water with the salt. Remove from heat and add all the flour in a single motion. Stir vigorously with a wooden spoon to form a smooth, lump-free batter.

#### STEP 06 READY TO SERVE

Serve immediately with the hot mocha sauce.