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**60cm Black Tempered  
Glass Gas Cooktop**  
**PPH6A6B20A**



**90cm Stainless Steel  
Gas Cooktop**  
**PCT9A5B90A**



**90cm Stainless Steel  
Gas Cooktop**  
**PCR9A5B90A**



**75cm Stainless Steel  
Gas Cooktop**  
**PCR7A5B90A**



**60cm Stainless Steel  
Gas Cooktop**  
**PCI6A5B90A**



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Recipe

# Churros

with vanilla sugar and chocolate sauce

**For 16  
servings**

**High output burner (Churros)  
Economy burner (Chocolate sauce)**

**Saucepan Ø 24cm (Churros)  
Saucepan Ø 16cm (Chocolate sauce)**

## Ingredients:

### Choux pastry:

- ▶ 500ml water
- ▶ 70ml vegetable oil
- ▶ 1 tsp salt
- ▶ 425g flour
- ▶ 1L oil for deep frying

### Chocolate sauce:

- ▶ 250g dark cooking chocolate, min. 45% cocoa

### In addition:

- ▶ 1 vanilla pod
- ▶ Sugar

## Per serving:

253 kcal, 27g carbs, 15g fat, 4g protein

## Preparation:

- 1** | Place water, oil and salt in a pan and bring to the boil for approx. 3 minutes at **setting 9**.
- 2** | Remove the pan from the cooktop. Pour in the sieved flour all at once and stir in with a wooden spoon until the mixture detaches from the pan in a ball. Leave to rest for 10 minutes.
- 3** | Then put the dough in a piping bag with a star-shaped nozzle Ø 1.5cm.
- 4** | Heat the oil at **setting 9** for approx. 6 minutes. When the oil is hot enough, squeeze out four churros approx. 14cm long into the hot oil. Then deep-fry until golden. Deep-fry the rest of the churros the same way. Leave to drain on kitchen towel.
- 5** | To make the chocolate sauce, break the cooking chocolate up into pieces. Heat in a pan at **setting 1**, stirring occasionally, until the chocolate has melted.
- 6** | Slice the vanilla pod open lengthways and scrape out the vanilla pulp. Then mix with the sugar and sprinkle over the churros. Serve with hot chocolate sauce.

**Tip:** You can check the temperature of the oil with a wooden spoon. The right temperature has been reached when you dip the wooden spoon into the oil and little bubbles rise up.