

## Churros French Toast With Raspberries and Orange

Serves 2

by Rozanne Stevens



Churros, also known as the Mexican doughnut, are deep fried cylindrical shaped pastries. These are often served with cinnamon sugar and a chocolate dunking sauce. I don't like deep fried foods, so I have adapted good old fashioned French toast and given it a churros ish twist. I've added a bit of orange and lots of fresh raspberries to complement the cinnamon and chocolate. An ooey gooey messy dessert, great fun for kids to make as breakfast in bed for Mother's Day.

4 slices white bread, crusts removed

2 eggs

150ml milk

55g butter

Sunflower oil

2tbs granulated sugar

½ tsp ground cinnamon

200g fresh raspberries

Chocolate Orange Sauce

150g good quality dark chocolate

150ml cream

Zest of 1 orange

### Method:

- To make the chocolate sauce, place a glass bowl over a pot of simmering water. Gently heat the cream in the glass bowl until it starts to bubble. Add the chocolate and stir well until glossy and smooth. Stir in half the orange zest. Serve in a warmed jug with extra orange zest for garnish.
- Beat the eggs and milk together in a pie dish or soup plate.
- Dip the bread into the eggy mixture and coat well.
- Melt half the butter with a tablespoon of oil in a non stick frying pan. When the butter is foaming, fry the bread until golden brown on both sides. Add the remaining butter and more oil if needed until all the bread is fried.
- Mix the sugar and cinnamon together and sprinkle over the warm toast.
- Cut each slice of French toast into 4 fingers.
- Serve warm with the warm orange chocolate sauce, orange zest and fresh raspberries.