

Churros stuffed with chocolate ganache infused with Patron Tequila

Recipe for 12 Tapas

Description

Corn doughnuts with a tequila and chocolate stuffing, sprinkled with a cinnamon sugar!

Note

You could always replace the dark chocolate with milk chocolate for a slightly sweeter version of this recipe!

Ingredients

Churro dough

- 100 Gr Flour
- 50 Gr Polenta
- 5 Gr Baking powder
- 5 Gr Sugar
- 1 Unit(s) Egg
- 90 Ml Milk

Chocolate ganache

- 150 Ml Cream 35%
- 150 Gr Dark chocolate
- 10 Ml Tequila

Cinnamon sugar

- 50 Gr Icing sugar
- 5 Gr Cinnamon

Preparation

- Preparation time **30 mins**
- Preheat your **friteuse** at **400 F°**
- Resting time **60 mins**

Ganache

Place the chocolate in a mixing bowl. Bring the cream to a boil and then pour directly onto the chocolate. Wait 30 seconds and then mix well until fully combined. Add the tequila. Mold the ganache into silicone molds and transfer to the freezer for 15 minutes. Once well set, plant a skewer into each ganache ball and then place back in freezer until ready to serve.

Churro dough

Start by combining all of the dry ingredients. In a separate bowl, combine the milk and egg.

Combine both bowls with the help of a whisk, making sure that there aren't any clumps. Let the dough rest for at least 30 minutes before using.

Cinnamon sugar

In a mixing bowl, combine the cinnamon and the sugar.

Cooking

Dip the ganache balls directly into the churro dough with the help of a skewer and then transfer directly to the fryer. Cook for 2-3 minutes or until you reach a nice golden crispy outside. Sprinkle with the cinnamon sugar and serve still warm!

Bon appétit!