

CHOCOLATE AND SULTANA FRITTERS

If chocolate is the food of the gods ... pancakes are the queens of the carnival! Chocolate and raisins are the right ingredients to make your family carnival irresistible.



INGREDIENTS:

200 g butter
250 g flour
70 g extra dark chocolate Emilia
70 g sultanas
5 eggs
 Rum
1 pinch salt
 Oil for frying
 Icing sugar



Difficulty
MEDIUM



Preparation
30 min



Portions
6

1

Soak the sultanas in one finger of Rum. In the meantime, bring 250g of water to the boil with the butter and pinch of salt; bring 250g of water to the boil pour the flour in and knead the dough until it comes away from the bottom of the dish. Leave to cool and then work it an electric whisk. Add the eggs one at a time together with the sultanas and the chocolate cut in the small pieces.

TIP

Insert a little jam or custard into the pancakes with a dessert syringe

2

Heat up a frying pan with plenty of oil; when hot enough, pour in the mixture a little at a time in small spoonfuls. Remove the fritters when they are nicely puffed up and golden.



3 Drain on kitchen towel and keep warm. Serve with a dusting of icing sugar.