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CHURRO PARFAIT WITH FRUIT SALSA AND NUTELLA®

Yogurt parfait | Vegetarian | Breakfast | Mid-morning | All year round



Yields: 12 Parfaits

Portion: 1 Parfait

CHURRO MIX:

- 240 ml water
- 120 ml butter
- 5 g salt
- 240 ml flour
- 3 eggs

SALSA:

- 1 each mango diced small
- 18 g sugar
- 1,5 l plain yogurt

- 255 g Nutella®

CHURRO MIX:

Boil water, butter and salt in sauce pot. Stir in flour until it forms a ball.

Remove and add eggs, stirring frequently.

In a pastry bag pipe out 15 cm long tubes about 1 cm round.

Fry at 180 °C until golden and cooked through.

SALSA:

Mix diced fruit and sugar together and hold refrigerated until needed.

ASSEMBLY:

Cut churros about 1 cm and coat flat end with Nutella®.

Place 3 or 4 into a parfait glass.

Cover with 120 ml plain yogurt.

Top with fruit salsa and Nutella®.
