



CHURRO PARFAIT WITH FRUIT SALSA AND NUTELLA®

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

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Yields: 12 Parfaits

Portion: 1 Parfait

Ingredients

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®

Preparation:

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®.