

Fritters, Chocolate Sauce and Crystallised Dark Chocolate



Fritters

Ingredients

For the Batter

- 90g Self raising flour
- 90g Corn flour
- 250mL Milk, full cream

- 8g Caster sugar
- 2g Bi-carb soda
- 60mL Brandy

For the Spiced Sugar

- 25g Cinnamon, finely ground
- 100g Caster sugar

Method

- Step 1** To make the batter, place the flour, cornflour, milk, sugar, bi-carb soda and brandy in a bowl and mix using a whisk until well combined. For the spiced sugar, mix the cinnamon and the sugar in a bowl, cover until needed.
- Step 2** Place enough oil, in a medium size pan, to fill half of the pan. Place over medium-high heat and allow to heat to 180°C. In the meantime, cut any leftover pudding into small bite-size pieces.
- Step 3** Place the flour into a bowl and roll the cut pudding into the flour. Dip each piece into the batter and carefully place in the hot oil. Fry until golden brown.
- Step 4** Remove from the fryer onto a tray lined with kitchen paper to drain any excess oil. Toss the fritters into the spiced sugar mixture. *Serve with the chocolate sauce and crystallised dark chocolate.*

Chocolate Sauce

Ingredients

- 225g Dark chocolate (min. 70% cocoa solids), chopped into small pieces
- 80g Caster sugar
- 120mL Double cream
- 100mL Hot water

Method

- Step 1** Place all of the ingredients in a bowl and place over a pan with simmering water.
- Step 2** Mix until all of the ingredients are well combined.

Crystallised Dark Chocolate

Ingredients

- 120g Caster sugar
- 130mL Water
- 56g Dark chocolate (min. 70% cocoa solids), chopped into small pieces

Method

- Step 1** Place the sugar and water in a pan over medium-high heat and allow to heat up to 150°C. Once the temperature is reached, add the chocolate, remove the pan from heat and vigorously mix using a whisk. The mixture will begin to bubble until it dries, turning into powder. Continue whisking until all of the mixture has dried and turned into powder.
- Step 2** Pour over a tray lined with parchment paper and allow to cool completely.