

## **CHOCOLATE AND SULTANA FRITTERS**

### **INGREDIENTS:**

200 G BUTTER - 250 G FLOUR - 70 G DARK CHOCOLATE - 70 G  
SULTANAS - 5 EGGS - RUM  
1 PINCH SALT - OIL FOR FRYING - ICING SUGAR

SOAK THE SULTANAS IN ONE FINGER OF RUM.

IN THE MEANTIME, BRING 250 G OF WATER TO THE BOIL WITH THE BUTTER AND PINCH OF SALT;

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 WITH AN ELECTRIC WHISK. ADD THE EGGS ONE AT A TIME TOGETHER WITH THE SULTANAS AND THE CHOCOLATE CUT INTO SMALL PIECES.

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. DRAIN ON KITCHEN TOWEL AND KEEP WARM.

SERVE WITH A DUSTING OF ICING SUGAR.