

## Baked Churros with Raspberry Coulis

### Ingredients:

3 oz.	Butter
1 cup	Water
¼ tsp.	Salt
1 cup	All-purpose flour
3	Eggs
½ tsp.	Vanilla extract
½ cup	Sugar
1 Tbsp.	Cinnamon
16 oz.	Fresh raspberries
3 Tbsp.	Sugar
2-3 tsp.	Lemon juice, fresh

### Method of Preparation:

1. Preheat steam oven to the convection-steam setting at 350°F or use the convection setting at 350°F adding 50% steam. Line a baking sheet with parchment paper and set aside.
2. In a small sauce pot, add the butter, water and salt. Bring to a boil then immediately stir in the flour using a wooden spoon until the batter comes together to form a ball. Remove from the heat and place the batter into a mixing bowl. With the machine running on medium-low speed, use the paddle attachment to mix in the eggs; add the eggs one at a time until they are fully incorporated. Remove the bowl from the mixer and stir in the vanilla extract by hand.
3. Transfer the batter to a disposable piping bag fitted with a star-shaped tip with a ½ inch opening. Begin piping strips about 2 inches long on the parchment-lined pan, spacing each churro about 1 ½ inches apart. Place pan in the oven and bake for 15-18 minutes or until golden brown and puffy.
4. While churros are baking, stir together the ½ cup of sugar and cinnamon, reserving for later use. Once the churros are done baking, remove from the oven and immediately toss in the cinnamon sugar. Serve churros with the raspberry coulis while they are still warm.
5. For the raspberry coulis, puree the raspberries, remaining sugar and lemon juice in a blender until smooth then pass through a fine mesh strainer to remove the seeds. Coulis can be made up to a week in advance; store covered in the refrigerator. Remove 15 minutes before serving to come to room temp.