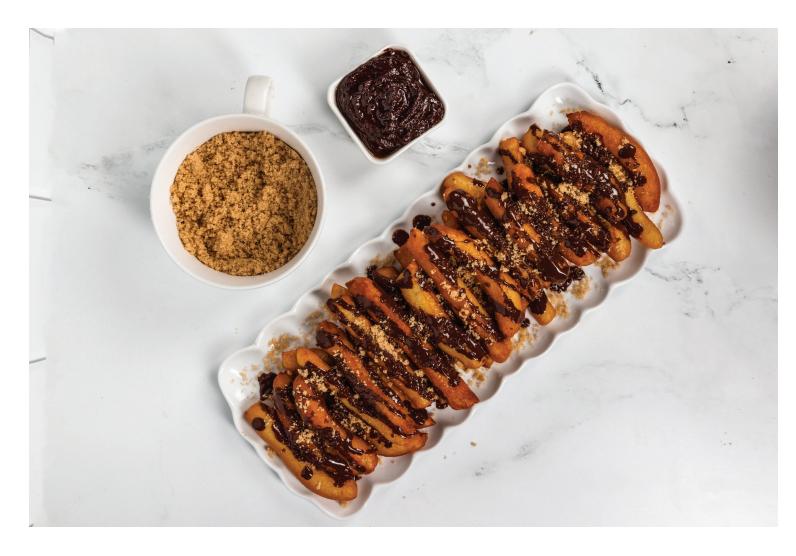
Churros & Chocolate Sauce



About this Dish

While the origin of the churro is still a mystery, a good portion of culinary historians believe Spanish shepherds created the churro while looking for a substitute for fresh goods. Others believe the churro was brought to Europe by Portuguese explorers after an expedition to China. No matter their origin, the churro has been a staple of Spanish cuisine for hundreds of years.

Throughout Spain, churros exist in two distinct shapes: thin (sometimes also knotted) or long and thick. The second type of churro is sometimes called a porra (or jeringo in some regions). Usually eaten for breakfast, churros are dipped in champurrado, hot chocolate, dulce de leche, or cafe con leche. Churros are also usually topped with cinnamon sugar.

Ingredients

- □ 7 tsb unsalted butter, diced
- 1.4 cups plain flower
- 1/4 tsp baking powder
- □ 3 large eggs, beaten
- 1 tsp water
- Sunflower oil
- Golden caster sugar
- Orange zest
- 1 cup dark chocolate chips
- ☐ 1/2 cup double cream
- □ 1 tsp unsalted butter, softened
- 1 cinnamon stick
- 1 Tbsp dulce de leche
- 1 tsp vanilla extract

Total time:75 minutesServes:5-6



1 PREP BATTER

Add diced butter, 3/4 cup cold water, and a pinch of salt to a saucepan. Melt the butter and bring it to a boil. Sift the flour and baking powder together and add the mixture to the pan once the butter boils. Remove from heat and mix until smooth.



2 ADD EGGS & ZEST

Pour batter into a bowl to let it cool. Add beaten eggs one at a time, mixing until the batter is smooth and thick. Add 1 tsp of water and orange zest. Cover the bowl and let the mixture stand for 30 minutes.





Add the double cream, one cinnamon stick, dulce de leche, butter, and vanilla extract to a saucepan and bring to a simmer. Once smooth, pour over the chocolate chips.





- Use hotter oil to produce crispy churros with a soft inside, and cooler oil to crisp them all the way through.
- Pair with salted caramel ice cream for a delicious hot and cold combo.

4 PREP OIL

Fill a large saucepan 1/3 full with oil. Heat to 365F. Fill a piping bag with batter and pipe 2-3 finger-length strips at a time into the oil.





5 FRY CHURROS

Cook the churros for 45-60 seconds on each side until golden and crisp. Remove churros from the pan with a spoon and dry quickly with a paper towel.



Sprinkle with caster sugar and serve with the warm chocolate dipping sauce and/or your favorite sweet toppings. Enjoy!