

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 flour
- 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 minutes

Serves: 5-6

Try this!

- 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.



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.



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.



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.



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.



3 PREP SAUCE

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**.



5 ADD TOPPINGS

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