



Churros & Chocolate Sauce

INGREDIENTS

Churros

- 125ml water
- 125ml milk
- 125 g unsalted butter
- 10g sugar
- 170g flour
- 4-5 eggs

- 1 litre sunflower oil (for frying)

Chocolate Sauce

- 190ml cream
- 150g dark chocolate
- 1 tbsp of cocoa powder

For the coating

- 90g caster sugar
- 1 tbsp ground cinnamon



Serves: 6



Prep Time: 10 min



Cooking Time: 30 min

METHOD

For the coating

1. Mix the sugar and cinnamon together, and set aside.

To make the churros

2. Place butter, water, milk and sugar into a saucepan. bring up to temp (just before the boil).
3. Remove the pan from the heat, add the flour and stir with a wooden spoon until the dough comes together.
4. When the dough is smooth, return it to the heat and cook out until you have a deep golden brown colour film on the base of the saucepan, the dough smells nutty and looks shiny. Turn dough out into a prep bowl.
5. Let the mixture cool before adding the eggs one by one (beating well after each addition). The dough should be slightly soft and sticky to touch. Add the dough to a piping bag with a star-shaped nozzle and let it rest for 10 minutes in the fridge.

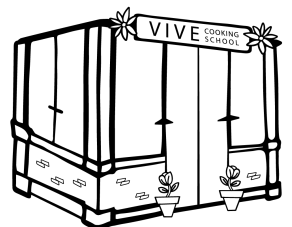
To make the chocolate sauce

6. Mix the dark chocolate and cocoa powder in a bowl. Warm up the cream and pour it over the chocolate mix. Mix well until all the chocolate is melted. Set aside.



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7. Fill a large, heavy bottomed saucepan with the sunflower oil (or any non flavoured oil) - it should be about one-third full. Heat the oil to 170C or until a small piece of bread browns in less than 30 seconds.
8. Pipe out churros directly into the hot oil, cutting them with a pair of scissors into the length you want. Be careful not to cook more than three at any one time, or they will all stick together.
9. Fry for about 3 to 4 minutes until crispy and golden. Remove from the oil with a slotted spoon and drain on kitchen paper. Roll in the cinnamon sugar.
10. Plate with the chocolate dipping sauce and enjoy.



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