


 IRRESISTIBLE DOUGH STICKS FROM MEXICO AND SPAIN

# CRISPY CHURROS



Whether morning, lunchtime or evening: there's always time for churros! People in Spain and Mexico know this very well too where the deep-fried dough sticks regularly end up on the dinner table. But the crispy, sweet pastries are incredibly easy to make in the kitchen at home!

## INGREDIENTS (for 16 churros):

- » 150 g plain flour
- » 1 cinnamon stick
- » 75 g butter
- » Salt
- » 3 medium-sized eggs
- » 60 g caster sugar
- » 1/4 tsp ground cinnamon
- » 10 g vanilla sugar

### Plus:

- » approx. 1 litre of oil for frying
- » Forcing bag with star-shaped nozzle (approx. 1 cm)

- 01.** Sieve the flour. Put the cinnamon stick in a saucepan with 350 ml of water and bring to the boil, then leave uncovered over a medium heat for 10-15 minutes to reduce by about 100 ml.
- 02.** Remove the cinnamon stick and measure off a quantity of 250 ml of the water (if it has boiled down too much, add more water). Add butter and 1 pinch of salt and bring to the boil again. As soon as the water is boiling, remove the pan from the heat and pour in all the flour. Return to the heat and stir vigorously with a wooden spoon. Keep stirring until you get a firm, compact ball of dough and the bottom of the pan is covered in a white skin.



- 03.** Transfer the dough to a mixing bowl. Once the dough has cooled down a little, thoroughly mix in 1 egg with the dough hooks of a hand mixer. Mix in the remaining two eggs in the same way, making sure that each egg is always well incorporated.
- 04.** Heat the oil. Meanwhile, cut four pieces of greaseproof paper (about 25 x 20 cm) and coat them with a oil. Put the batter in a forcing bag with star nozzle and pipe 4 strands of about 12 cm in length onto each piece of greaseproof paper. In a dish, mix the sugar with the ground cinnamon and vanilla sugar.
- 05.** When the frying oil is hot (about 180 °C) - it is hot enough if you dip in the handle of a wooden spoon and bubbles start to rise - carefully place the strands of dough, together with the paper, upside down in the fat and immediately peel off the paper. Deep-fry the churros in the hot fat for 2-4 minutes until crispy, turning them every now and again with a slotted spoon.
- 06.** Remove the churros with the slotted spoon, allow to drain and briefly place them on kitchen paper to absorb excess oil. While still warm, immediately toss them in the cinnamon and sugar and serve with the hot chocolate.

**ENJOY!**