

Churros Recipe

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Prep. time : 15 minutes

Cook time : 15 minutes

Ready in 30 minutes

Level : Basic

Ingredients:

Churros:

- Water 250g (8.8oz)
- Butter 100g (3.5oz)
- Salt 5g (1Tsp)
- Sugar 10g (2Tsp)
- All purpose flour 150g (5.3oz)
- Eggs approximately 100g (3.5oz or 2 medium eggs)
- Frying oil 1l (4cups)
- Cinnamon sugar to taste

Chocolate Ganache:

- Dark chocolate 150g (5.3oz)
- Whipping Cream 150g (5.3oz)

Directions

1. Put water, butter, salt and sugar in a saucepan and cook until it boils.
2. Remove from the stove and add the flour.
3. Put everything back on the stove and cook, stirring constantly for a couple of minutes. Transfer the dough into a clean bowl and leave it to cool.

4. Gradually add eggs to the paste, mixing well after each addition.
5. Heat the oil in a wide pan to 170°C (340°F).
6. Put your churro paste into a piping bag fitted with a large star tip.
7. Pipe the long sticks of dough into the hot oil, and cut them with scissors. Cook them until they become golden brown.
8. When churros are golden brown, take them out on a paper cloth to get rid of the excess oil.
9. Roll them in cinnamon sugar and eat them while they are still warm.
10. For the ganache, bring the cream to a boil and pour it over chopped chocolate. Stir until the chocolate melts and you get a nice, shiny ganache.