

The taste of Spain...



Spanish Churros

1 cup water

100g butter

1 cup plain flour, sifted

pinch of salt

3 eggs, lightly whisked

Vegetable oil, to deep-fry

Cinnamon and icing sugar
to dust

SERVES
6

PREPARATION
0:20m

COOKING
0:20m

1. Combine **water** and **butter** in a medium saucepan and bring to the boil over high heat. Continue stirring for **3-4 minutes** or until butter melts. Remove from heat.
2. Add the **flour** and **salt** and stir with a wooden spoon until well combined and the dough comes away from the side of the saucepan. Cover with plastic wrap and set aside for **15 minutes** until cool.
3. Add the **eggs**, 1 at a time, beating well after each addition. Spoon dough into a piping bag.
4. Add enough oil to a large saucepan. Heat over medium heat (when oil is ready a cube of bread will turn golden brown in 15 seconds). Use scissors to cut the **dough** into short **5cm lengths**, into the oil, be careful not to burn yourself with the hot oil.
5. Deep-fry for **1-2 minutes** or until golden brown. Use a slotted spoon to a cooling rack – with some paper under it to catch the drips. Repeat with the remaining dough ensuring the oil is hot enough between batches. Mix cinnamon and icing sugar and use to dust.
6. Serve with a chocolate ganache. Place **200g of dark chocolate** in a heatproof bowl and place over simmering water to melt the chocolate gently. The bowl should not touch the water. Once melted gently stir in a cup of cream. Remove bowl from heat and allow to cool for a few minutes. Arrange churros on a platter and serve.

