



CHURROS

Originating from the many Spanish and Portuguese-speaking countries of the world, churros are essentially a deep-fried doughnut stick, traditionally rolled in sugar. We serve our version here with a spiced chocolate sauce, which makes it that little more indulgent and the perfect sweet treat.

Prep time 15 minutes | Cook Time 10 minutes | Serves 16-20

For the churros

250ml water
60g unsalted butter
2 tablespoons caster sugar
125g plain flour
1 teaspoon ground cinnamon
½ teaspoon table salt
2 Clarence Court hen eggs, beaten
Vegetable oil, for frying

For dusting and dipping

2 teaspoons ground cinnamon
100g caster sugar
100g dark chocolate (at least 70% cocoa solids)
40g unsalted butter
250ml double cream
1 tablespoon caster sugar
Nutmeg, freshly grated
A pinch of chilli powder

Place the water, butter and sugar in a large saucepan. Bring to the boil and simmer for 2 minutes or until the sugar is dissolved. Remove the pan from the heat and stir in the flour, salt and cinnamon to form a thick paste. Allow the mixture to cool for about 5-10 minutes then stir in the beaten eggs a little at a time to form a droppable dough. Transfer the dough to the prepared piping bag.

Blitz the sugar and ground cinnamon together and spread out on a plate. Have a plate lined with kitchen paper at the ready and a cooling rack.

Half fill a large pan with vegetable oil. Place on a medium heat until the temperature reaches 180c. Very carefully hold the piping bag nozzle down approx. 10cm above the pan of hot oil. Squeeze out a 10cm length churros and cut it off into the hot oil with kitchen scissors. Repeat 3 or 4 times and allow the churros to cook for 3-4 minutes or until golden brown. When ready, quickly, and carefully, remove the churros with a slotted spoon onto the kitchen paper-lined plate for a few seconds, then roll them in the cinnamon sugar. Transfer to the cooling rack and repeat the process with the remaining churros mix. Once all the churros are cooked, turn off the heat under the pan make the chocolate dipping sauce.

Break up the chocolate and place in a heat proof bowl over a pan of simmering water. Stir until the chocolate has melted. Place the other remaining ingredients in a saucepan on a low heat. Stir until everything is combined, then stir in the melted chocolate. Divide the chocolate into dipping bowls or cups. Arrange the churros on a platter or board lined with greaseproof and let everyone tuck in!



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