



## JERNEJ KITCHEN

# CHURROS

*Churros are delicious fried treats that we can find in Spain and Portugal. The exterior is crunchy, while the interior stays soft and melts in your mouth.*

MAKES	24	CHURROS
PREPARATION:	15	MINUTES
REST:	30	MINUTES
FRY:	15	MINUTES
TOTAL TIME	1	HOUR

### CHURROS

300 g (2 1/2 cups) all-purpose flour  
1 tbsp baking powder  
3 tbsp sugar  
1 tsp (3g) salt  
500 ml (2 cups 2 tbsps) water  
2 tbsp olive oil  
750 ml (3 cups) canola oil

### DUSTING

50 g (1/4 cup) sugar  
1/2 tsp cinnamon powder

### CHOCOLATE DIP

180 ml (2/3 cup) heavy cream  
120 g (2/3 cup) semi-sweet chocolate chips  
1 pinch of cinnamon powder

### TOOLS AND EQUIPEMENT

bowl  
spatula  
[TEFAL deep pan](#)  
pastry bag with 1 cm star tip  
thermometer

### DOUGH

Add flour, baking powder, sugar, and salt to a bowl. Stir to combine. Pour boiling water over the mixture and add the olive oil. Stir with a spatula to combine all the ingredients into a thick mixture. Don't overwork it. Set aside for 30 minutes for the mixture to cool.

### CHURROS

Prepare a pastry bag with a 1-cm star tip. Fill the pastry bag with the mixture. Pour oil into a deep pan [Tefal \(26 cm\)](#). Heat the oil until it reaches 170 - 180°C / 340 - 355 °F. When the oil is hot, pipe 4 - 6 churros, approx. 10 cm (4 inches) long. Don't overcrowd the pan, or the oil temperature will fall, and the churros won't be as crispy. Fry the churros for 3 minutes or until golden brown. Using a slotted spoon, transfer the churros to a baking dish lined with paper towels and repeat the process until you use all the mixture.

### DUSTING

In a small bowl, stir to combine sugar and cinnamon powder. Coat the churros in the mixture.

### CHOCOLATE SAUCE

Add chocolate chips to a bowl. Add a pinch of salt and cinnamon powder. Add heavy cream to a saucepan and bring to a boil. Pour the boiling cream over the chocolate and set aside for 5 minutes, then stir into a smooth sauce. Serve with churros.

Sponsored

saucepan  
bowl