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2015-12-09

Churros (con Chocolate)

Spanish Dessert

Preparation Time: 10 - 20 Minutes ***Difficulty:*** Intermediate ***Base:*** Flour ***Served:*** Warm

Serves: 4 ***Source:*** https://user.xmission.com/~dderhak/recipe/churros.htm

Ingredients

1	Imp Cup Water
1/2	Imp Cup Butter (may substitute Margarine)
1/4	Imp Teaspoon Salt
1	Imp Cup All-purpose Flour
3	Eggs
2	Imp Cup Vegetable Oil
1/4	Imp Cup Sugar
1/4	Imp Teaspoon Cinnamon, ground (optional)
4	Serving Spanish Hot Chocolate (optional)

Directions

Heat water, butter and salt to rolling boil in 3-quart saucepan; stir in flour.

Stir vigorously over low heat until mixture forms a ball, about 1 minute; remove from heat.

Beat Eggs all at once; continue beating until smooth and then add to saucepan while stirring mixture.

Spoon mixture into cake decorators' tube with large star tip (Wilton #1B or #1M, for thinner churros, use Wilton #21 or #22).

Heat vegetable oil in a pan (1 to 1 1/2 inches) to 360 degrees F.

Squeeze 4-inch strips of dough into hot oil. Fry 3 or 4 strips at a time until golden brown, turning once, about 2 minutes on each side. Drain on paper towels.

Mix Sugar and the optional Cinnamon. Roll Churros in sugar or dump the sugar on the pile of Churros, like the pros.

Serve warm with (optional) Spanish Hot Chocolate ("Churros con Chocolate").

Remarks

Note: In Spain, Churros do not include Cinnamon in the Sugar. However, the Cinnamon adds an extra nice flavor.

Related Recipes

#36 - Spanish Hot Chocolate (Optional)

Tags: *"Favourite"* *"Home Made"*

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2015-12-19

Spanish Hot Chocolate

Spanish Beverage

Preparation Time: 10 Minutes or less ***Difficulty:*** Intermediate ***Base:*** Chocolate ***Served:*** Hot

Serves: 2 ***Source:*** https://user.xmission.com/~dderhak/recipe/churros.htm

Ingredients

- 4 Imp Fluid Ounce Semi-sweet Chocolate Chips
- 2 Imp Cup Whole Milk
- 3 Imp Tablespoon cornstarch
- 2 Imp Tablespoon sugar

Directions

Place the chocolate and half the milk in a pan and heat, stirring, until the chocolate has melted. Dissolve the cornstarch in the remaining milk and whisk into the chocolate with the sugar.

Cook on low heat, whisking constantly, until the chocolate is thickened, about five minutes. Add extra cornstarch if it doesn't start to thicken after 5 minutes.

Remove and whisk smooth.

Pour and server in cups or bowls for dunking churros. Do not pour over churros, but use the mix for dunking churros after every bite. Served warm.

Remarks

Original recipe called for Dark Chocolate, but semi-sweet seems to work well, with half the original sugar requirement.

I found that 1 tbsp cornstarch not enough to thicken chocolate properly; increased to 3 tbsp.

Related Recipes

#37 - Churros (con Chocolate) (Optional)

Tags: *"Favourite"* *"Home Made"*