



# CHURROS

## with chocolate dip

*Originating from the many Spanish and Portuguese-speaking countries of the world, churros are a beloved treat enjoyed by many. Essentially deep-fried, choux pastry, doughnut sticks, churros are traditionally rolled in sugar, offering a perfect blend of crispy exterior and soft, doughy interior. Our classic recipe is finished with a rich chocolate dipping sauce that's made with a touch of honey to make it super silky. Pour an espresso to have on the side for pure perfection!*

Prep time 20 mins | Cook time 40 mins | Serves 4-6

### For the churros

150g granulated sugar  
100g unsalted butter, cubed  
180g plain flour  
1 teaspoon baking powder  
1 large Clarence Court hen egg  
700ml vegetable oil, for frying  
1 teaspoon cinnamon

### For the chocolate sauce

200g dark chocolate  
2 teaspoons runny honey  
100ml double cream  
100ml whole milk



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Place 50g of the sugar into a saucepan with the butter and 250ml of cold water. Turn the heat onto a medium and whisk the mixture continuously until the butter melts and it starts to bubble and boil. Remove from the heat and immediately add the flour and baking powder, beating in well with a wooden spoon until smooth. Then add the egg and beat again, this time the mixture should look glossy.

Tip the mixture out into a bowl and allow to cool for 10 minutes. Place the remaining sugar onto a large plate or tray with the cinnamon and mix well, set aside.

Make the chocolate dip by chopping the chocolate and adding to a pan with the honey, double cream, and milk. Place it onto a low heat and slowly melt the mixture, stirring constantly. When smooth, thick, and shiny, keep on a very low heat until you are ready to serve.

Place the vegetable oil into a high-sided pan and place onto the heat. Heat the oil until it reaches 180°C on a thermometer. Spoon the cooled choux pastry mixture into a piping bag with a large star nozzle attached.

When the oil has reached the temperature, cook the churros by squeezing long doughnuts vertically into the oil and snipping off the end with scissors. Turn them while frying with a slotted spoon, then when they are golden brown remove from the pan and place onto a tray lined with kitchen paper. Let the excess oil drain off and then, while they are still hot, toss and coat them in the reserved cinnamon sugar. Serve the warm, sugared churros with the chocolate sauce for dipping.



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