

Churros con chocolate

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Churros con chocolate

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Churros with chocolate is one of Spanish chef Miguel Meastre's favourite comfort foods. He shared his recipe, so it can be yours too!

Ingredients

- 250 ml milk
- 1 tbsp caster sugar
- 50 g unsalted [butter](#), chopped
- 2 vanilla beans, split, seeds scraped out
- 115 g plain flour
- 3 egg yolks
- Vegetable [oil](#), for deep frying
- Caster sugar, to dust

Chocolate sauce

- 100 ml [cream](#)
- 200 g dark eating [chocolate](#), chopped
- 2 tbsp condensed milk

Churros con chocolate

- Splash milk

Method

To make chocolate sauce, stir cream in a small saucepan until hot, add to a bowl with chocolate, whisk until smooth then whisk in condensed milk and milk. Cover to keep warm.

Bring milk, sugar, butter and vanilla beans and seeds to a boil in a medium saucepan. Discard vanilla beans. Remove from heat.

Sift in flour quickly. Mix well with a whisk until combined and dough comes away from side of pan. Beat in egg yolks one at a time.

Spoon dough into a piping bag fitted with a 2-cm star nozzle.

Heat oil to 180°C. Pipe 5-cm lengths into oil, cutting off the dough with a sharp knife.

Deep fry churros until golden brown. Drain on absorbent paper.

Dust with caster sugar. Serve with chocolate sauce.

Recipe and images from [Miguel Maestre](#)

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