

Miguel Maestre's churros recipe

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Treat your guests to this delicious churro recipe! Passionfruit pairs beautifully with these wicked churros and white chocolate dipping sauce or simply fresh yoghurt or cream.

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

Method

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.

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Beat in egg yolks one at a time.

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

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

Deep fry churros until golden brown. Drain on absorbent paper and dust with sugar.

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