



MINI CHURROS WITH SALTED CHOCOLATE DIP



INGREDIENTS FOR THE CHURROS

1.8l vegetable oil
340g sugar
1tbsp ground cinnamon
473ml milk, at room temperature
4tbsp unsalted butter,
cut into 4 pieces
1 tsp salt
1 stick cinnamon
2tsp pure vanilla extract
1/2tsp ground nutmeg
680g all-purpose flour
3 large eggs at room temperature

INGREDIENTS FOR THE CHOCOLATE-DULCE DE LECHE DIP

170g dulce de leche
56g dark chocolate chips
1tsp Maldon salt
1tbsp unsalted butter

METHOD FOR THE CHURROS

Heat oil in a large pot over medium-high heat until temperature registers 350°F on deep-fat thermometer. (Oil should be 1- to 1 1/2 inches deep).

Fit pastry bag or sturdy gallon-sized zipper-lock bag with 1/2-inch wide star tip (if using plastic bag, snip off one corner of bag to fit the tip); set aside.

Line a large baking sheet with two layers of paper towels. Combine all but 1tbsp sugar and cinnamon in large plate; set aside.

Bring milk, butter, salt, remaining 1tbsp sugar, cinnamon stick, vanilla, and nutmeg to boil over medium-high heat in large heavy-bottomed saucepan. Turn off heat and let stand 10 minutes to allow flavours to infuse milk.

Discard cinnamon stick, bring milk mixture back up to boil over medium-high heat, then add flour and beat vigorously with wooden spoon until a smooth dough forms.

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Transfer dough to large bowl and let cool 5 minutes. Add eggs, one at a time, beating each until fully incorporated before adding the next (eggs may be beaten into dough with electric mixer or by hand with wooden spoon).

Scrape dough into prepared pastry bag. Carefully pipe dough out onto hot oil into 6-inch long churros, pinching the dough off the star tip with thumb and index finger. Fry batches of 4 to 5 churros for 3 to 4 minutes until deep golden brown.

Transfer churros with tongs to prepared baking sheet just to blot off excess oil, then transfer to cinnamon-sugar plate and roll to coat.

METHOD FOR THE CHOCOLATE-DULCE DE LECHE DIP

Place dulce de leche, chocolate chips, salt, and butter in medium bowl and microwave 1 to 2 minutes, until chips are melted, pausing microwave to stir mixture every 20 seconds.

Serve with warm churros.