

# Churros, sucre cannelle et crème de chocolat noir |

## Recipe for 12 tapas

### Description

Here is the basic recipe for choux pastry that is cooked in the fryer to give this Spanish specialty. Accompanied with a delicious recipe for salted butter caramel sauce.

### Note

If you have cooked churros, do not hesitate to freeze. You only have to reheat in the oven so that they regain their crisp texture.

### Ingredients

#### For the churros

- 250 Ml Water
- 100 Gr Canola oil
- 2 Gr Vanilla extract
- 3 Gr Salt
- 200 Gr Flour
- 3 Unit(s) Egg
- 5 Gr Sugar
- 1 Pinch(es) Cinnamon powder

#### For the chocolate sauce

- 75 Gr Dark chocolate
- 35 Gr Salted butter
- 175 Gr Cream 35%

### Preparation

- Preparation time **30 mins**
- Preheat your **friteuse** at **350 F°**

#### Preparation for the curros

In a saucepan bring to boil the water, the oil, the vanilla and the salt. Remove from the stove and add the flour with a wood spoon. Cook together on the fire until the dough pulls away from the edge of the pan. Put the mix in the mixer and add the eggs one by one. Fill a pastry bag and make churros about 15 cm above the fryer. Cut dough with a knife or chisel dropping directly into the fryer and fry until golden brown churros (be carefull to oil spills).

#### Preparation for the chocolate sauce

In a saucepan, add the cream and bring to the boil, add the chocolate and butter, then whisk for about 2 minutes until smooth.

**Bon appétit!**