

Churros Recipe

What trip to America would be without visiting the Disney Parks. One of Disney's iconic food is the Churros. This was originally made by Spanish shepherds when they working in the mountains and had no access to bakeries. The churro was easy to cook as it was fried over a fire.

Ingredients:

- one batch of choux pastry, sweetened with 2 dessertspoons of caster sugar
- oil for deep frying
- Icing sugar
- chocolate for melting
- Heat oil in a deep fryer, large saucepan or wok.

Method

Spoon the choux pastry into a piping bag fitted with a large star nozzle.

When the oil is hot, gently pipe 10-15cm lengths of the choux pastry directly into the oil. Depending on the size of your cooking pot, you should be able to pipe four or five at one time.

As soon as you have finished piping the pastry, use a slotted spoon to turn the cooking pastry.

Remove from the oil once they are golden brown (about 30 seconds on each side) and drain on paper towel for 30 seconds.

Serve with a little icing sugar across the top and/or a small bowl of melted chocolate to dip into.

This can also be done using a wok instead of a deep fat fryer