



160 Main Street, Port Washington, NY 11050 • info@TheCookingLabPW.com • 516.570.0050 • www.TheCookingLabPW.com

## ***Churros***

### **ABOUT VIRTUAL CLASSES - Please Read First!**

- Below you'll find a shopping and equipment list and recipe.
- As a courtesy, we have also included our recipe for Spanish Hot Chocolate to go with the churros. You're welcome to prepare it in advance of or after the class.
- **Please have all ingredients washed and pre-measured and equipment ready so we can get started right away.**
- Remember, when it comes to Zoom, the bigger the screen, the better the experience.
- If you won't have all of the ingredients listed in the shopping list by the time of your scheduled class, DON'T PANIC & DON'T RUN TO THE STORE! We'll figure out a way to improvise with what you DO have in your pantry & fridge!
- Don't feel like cooking along? No problem! Feel free to watch, take notes and ask questions so you can prepare the dishes at your leisure.

## **INGREDIENT LIST:**

For the Churros:

- 1 cup water
- 6 Tbsp unsalted butter, diced into small cubes
- 2 tsp granulated sugar
- 1/4 tsp salt
- 1 cup all-purpose flour (scoop and level to measure)
- 2 large eggs
- 1/2 tsp vanilla extract
- Vegetable oil, for frying

For the coating:

- 1/4 cup granulated sugar
- 1/4 tsp ground cinnamon

## **SUGGESTED EQUIPMENT:**

1 medium saucepan  
1 wooden spoon  
1 large heatproof bowl  
1 piping bag (or large Ziploc bag)  
Scissors  
1 plate covered with paper towel  
1 shallow dish for the coating  
1 serving plate  
1 metal tongs  
1 deep skillet or pot (to fry)  
1 rubber spatula

Prepare the churros coating by whisking together 1/4 cup sugar and 1/4 teaspoon cinnamon in a shallow dish and set aside.

Prepare the churros batter: Add water, butter, sugar and salt to a saucepan. Bring to a boil over medium-high heat.

Add flour, reduce heat to medium-low, and cook and stir constantly with a wooden spoon until the mixture comes together and is smooth - about 2 minutes.

Transfer mixture to a large mixing bowl, let cool for 5 minutes.

Add vanilla and one egg to the mixture. Using a wooden spoon, stir until the mixture comes together and is smooth (it will separate at first but keep mixing and it will come together). Repeat with the second egg.

Heat about 1 1/2 inches vegetable oil in a large pot or deep skillet over medium-high heat to 360F.

Transfer dough to a large ziploc bag or a 16-inch piping bag fitted with a star tip (no bigger than 1/2-inch).

Carefully pipe mixture into preheated oil, in approx 6-inch lengths, and cut end with clean scissors.

Let fry until golden brown, about 2-3 minutes per side. Transfer to a plate lined with paper towels to dry briefly and then transfer to cinnamon sugar mixture and roll to coat.

Repeat the process with the remaining dough (don't overcrowd the frying pot). Serve warm with Spanish hot chocolate (recipe follows) for dipping if desired.

*Although we will not prepare it together during class, we have included the following recipe as a courtesy - enjoy!*

### **Recipe - Spanish Hot Chocolate**

- 4 oz dark chocolate morsels (60% cacao)
- 1 Tbsp 100% unsweetened cocoa powder (plus more if needed)
- 1 cup milk + 1 cup milk (2 cups total, divided)
- 1 Tbsp cornstarch (plus more if needed)
- 2 Tbsp sugar (plus more if needed)

Place the chocolate morsels, cocoa powder and 1 cup of milk in a saucepan over very low heat and cook, stirring continuously, until the chocolate has melted.

While the chocolate is melting, thoroughly dissolve the cornstarch in the other cup of cold milk and whisk into the chocolate along with the sugar. Cook on medium heat, whisking constantly until the chocolate thickens, approximately 5 minutes. Adjust consistency and sweetness as needed.

Remove from the heat and whisk until smooth.

Pour chocolate into cups and serve with churros.