

Marcus' Churros



Ingredients

Serves 6

Churros

1 cup water 250ml
2 tablespoons butter
1 teaspoon sugar
1 pinch salt
Zest ¼ orange
1 ½ cups plain flour
2 eggs

Oil for frying

Chocolate

300 g chocolate
1/3 cup honey
1 cup pouring cream

Method

Put the orange zest, water, butter, sugar and salt into a large saucepan and bring to the boil, stirring occasionally.

Add the flour all at once and continue to cook until combined into a roux. Add the eggs one at a time and mix into the dough until the dough forms fluffy peaks.

[you could transfer the roux into a mixer and add the eggs]

Heat the oil to 180° in a large pan

Using a piping bag, pipe the dough into the hot oil. When it is golden brown, remove and drain on kitchen paper to remove any excess oil. Toss the churros into your cinnamon sugar mix. They are ready to serve!

[I like to use a star nozzle to pipe as it creates a better surface for the sugar and chocolate to adhere to.]

To make the chocolate sauce, place the chocolate, honey and cream in a steel bowl over a saucepan of boiling water until the chocolate melts, stirring the chocolate until it is smooth and velvety.

Serve immediately... I like strong coffee with mine!