

Churros with salted butter caramel sauce |

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 caramel sauce

- 100 Gr Sugar
- 35 Gr Salted butter
- 100 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 caramel sauce

In a saucepan, cook the sugar until it becomes a blonde color. Add butter and mix. Add the cream, whisk and boil for about 2 minutes until the mixture is smooth.

Bon appétit!