

CHURRO INSTRUCTIONS

Get ready to rival the street carts...

1 batch makes 20 homemade churros (kit makes 2 batches)

Time per batch: 40 minutes

INGREDIENTS

Churro mix (included)
Cinnamon sugar (included)
Cacao Mix (included)
Water
High smoke point frying oil, such as vegetable oil or canola oil
Milk or water (for chocolate)

TOOLS

Pastry bag/coupler/tip set (included)
Deep fry thermometer (recommended)
Mixing bowl
Sauce pan
Measuring cups
Mixing spoon
Knife or kitchen scissors
Deep pot, 6-7 QT (for frying)
Whisk
Kitchen tongs
Plate with paper towel
Shallow dish (for cinnamon sugar)

HELPFUL TIPS

- Safety first! Making churros requires the use of very hot oil which could burn you or cause a fire, if not handled properly. If the oil starts smoking, it is too hot and should be immediately removed from the heat to cool down. Handle carefully!
- This reusable kit makes 2 batches. Each batch makes about 20 churros (approximately 4-inches long). Feel free to play with the size or shape!
- The consistency of the churro dough is important and the amount of water to add can vary per batch. Strive for dough that does not run out of the piping bag unless pressure is applied.
- Make sure the piping bag tip is very secure and the dough is not too thick (to avoid piping set bursting while in use).
- Use a deep fry thermometer to gauge and maintain the ideal frying oil temp of 375 degrees. No thermometer? No problem. Visit **GlobalGrub.com** for tips.
- Feeling fancy? In addition to the included chocolate, try different dipping sauces like dulce de leche, strawberry, etc.

PREP

1. Prepare the use of your deep fry thermometer with the pan. Follow the manufacturer's instructions.
2. In the pot for frying, add **at least 1-1/2 inches of frying oil**; pot should not be more than 2/3 full with oil. Heat over medium heat to 375 degrees, about 5-10 min. Continue prep and churro dough while heating. Never leave heating oil unattended.
3. Line a plate with paper towels.
4. Pour **1/3 cup cinnamon sugar** (reserve remaining for future batch) into a shallow dish for coating.
5. Double check the piping set, making sure you can see the piping bag in all of the threads of the coupler and that the piping tip is very tightly fastened.

CHURRO DOUGH

6. In a small saucepan, add **2 cups of water**. Heat over high until boiling.
7. In a mixing bowl, add **2 cups (300g) of churro mix** (reserve remaining for future batch).
8. Using a mixing spoon, gradually add **1-1/2 cups boiling water** to churro mix and mix well; gradually add additional water, if/as needed. The consistency should be thick and smooth but fairly easy to mix. To test, add a few spoonfuls to your piping bag per the next steps - the dough should not run out of the tip of the bag unless the bag is squeezed with little pressure. Add more mix or water if needed.
9. Hold the middle of the piping bag set like an ice cream cone. Fold the top half of the bag down over your hand so that it's ready to be filled.
10. Scoop half of the churro dough into the bag.
11. Push all of the churro dough towards the tip of the bag and twist at the top of the filling.

PIPE IT LIKE IT'S HOT

12. Holding the piping bag above the heated frying oil, squeeze the piping bag towards the tip and pipe churros into 4-inch ropes (or whatever size you prefer). If your dough is not easily piping from the bag, your dough is too thick and could burst the piping set while in use.
13. Use a knife or kitchen scissors to cut and carefully release into the frying oil. Be careful not to splash the hot oil
14. Use a knife to straighten churros in the oil, if desired.
15. Pipe a few more churros, but don't overcrowd with too many strips at one time.
16. Fry until nicely browned, about 2-4 minutes, flipping occasionally.
17. Maintain the 375-degree heat, adjusting throughout as needed.
18. Remove churros with tongs and briefly place onto the paper towel lined plate to absorb some oil.
19. While warm, transfer to **cinnamon sugar** and roll to coat.

20. Repeat with remaining **dough**.

CHOCOLATE DIPPING SAUCE

21. In a small bowl, add **1/3 cup cacao mix** (reserve remaining for future batch).
22. Heat **1/8 cup milk or water**, about :30 sec in microwave.
23. Using a whisk, combine heated milk or water and cacao mix until smooth.

Enjoy freshly fried churros immediately, and dunk baby dunk.

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Care Instructions

Pastry set: hand wash only

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