

May Tapas

Seattle Pro Musica & Seattle Cucina

Spanish Churros

Serves 4-6

Whether baked or fried these churros are absolutely delicious - especially when dipped in Spanish drinking chocolate (recipe below)!

4-8 cups flavorless Oil (peanut, corn, vegetable oil), optional if frying

1 cup water

1 tablespoon vegetable oil

1/8 teaspoon salt

1 teaspoon granulated sugar

1 cup white flour

1/4 teaspoon baking powder

Granulated sugar or honey, to taste

1. If frying: Pour enough oil into a large heavy-bottomed frying pan (like a dutch oven or wok) to reach 2 inches. (There should be enough oil so that the churros float freely while frying.) Set the pan over medium-high heat. The optimal frying temperature is 350 F to 375 F.
2. If baking: Preheat oven to 400 F and line two sheet trays with parchment paper.
3. **To make the dough**: In a medium saucepan, combine the water, vegetable oil, salt, and sugar. Cover and bring the mixture to a boil. Meanwhile, add the flour and baking powder to a medium-sized mixing bowl and stir to combine.
4. Once the water mixture reaches a boil, slowly pour the hot liquid into the flour mixture while stirring. Stir with a fork until it's a smooth, lump-free dough.
5. Immediately spoon the dough into a pastry bag or a gallon-sized ziplock bag (if possible, use a star-tip insert).
6. If frying: Line a large platter with paper towels. Once the oil reaches about 350 F or 375 F, carefully squeeze the dough into the hot oil and fry until golden brown, being careful not to overcrowd the pot. Fry, gently moving around and flipping the churros with a slotted spoon until a deep golden brown (for a total of about 5 minutes). Carefully remove and place on a lined platter. If needed, cut the churros into manageable lengths. While they're still hot, sprinkle with sugar or drizzle with honey, to taste. Repeat with the remaining dough.
7. If baking: Pipe dough into long churros on the parchment-covered pans. Make sure to pipe them nice and thick. Do this by putting pressure on the bag and piping slowly. Leave about 2 inches of space between the churros. Bake for around 18-25

minutes or until golden brown. Then turn off the oven and leave them in there for another 5 to 10 minutes to dry a little. Remove from the oven and drizzle with honey or a bit of sugar. *I've found honey works best for baked churros, as sugar does not stick very well.*

8. Enjoy churros while still hot!

**The churro batter can be made one day ahead and stored in an airtight container in the refrigerator. Bring to room temperature before frying.*

**Although churros are best served right after cooking, they can be kept at room temperature in an airtight container for a few days... they likely won't last that long*

Spanish Drinking Chocolate

Makes 2 cups, Serves ~4

6 oz dark chocolate (chocolate bars are preferred over chocolate chips)

2 cups whole milk, divided

1 scant tsp cornstarch

2 tsp white sugar, or to taste (optional)

1/2 tsp cayenne pepper (optional)

1. Roughly chop the chocolate into smaller pieces.
2. Pour the milk into a medium saucepan and heat over medium heat. Mix the cornstarch and 1 tsp milk together in a small bowl until completely smooth and add to the saucepan. If you want a sweeter hot chocolate, add sugar now. Whisk until dissolved.
3. Once the milk begins to simmer, whisk for a minute then turn the heat off.
4. Add the chocolate to the saucepan and stir until completely melted.
5. Whisk in a bit of cayenne if desired. Taste for sweetness and spice and adjust if necessary.
6. Pour or ladle into cups and serve immediately (ideally with churros!)