FOODIE CITY WARSAW

Churros with chocolate sauce and ice cream

4 servings · take-home recipe

INGREDIENTS:

CHURROS AND COATING:

- 125 g water
- 30 g butter
- 1 g salt
- 90 g type 550 wheat flour
- 8 g vanilla sugar
- 1 egg
- Deep-frying oil according to your pan
- Coating: 100 g sugar and 2 g ground cinnamon

CHOCOLATE SAUCE AND ICE CREAM:

- Sauce: 80 g dark chocolate; 50 g sugar; 60 g 30% cream; 0.5 g salt; 0.1 g chili.
- Ice cream: 150 g mascarpone; 15 ml rum; 150 ml 30% cream; 5 ml vanilla extract; 100 g sugar; 1 g salt.

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METHOD:

- Prepare ice cream ahead: mix ingredients until sugar dissolves, blend and chill. Churn in an ice cream machine according to its instructions, then transfer to the freezer. Without a machine, freeze in a shallow container, stirring regularly until frozen; the texture will be less smooth.
- Dough: bring water, butter, salt and vanilla sugar to a boil. Add all flour at once, reduce heat and beat with a wooden spoon until smooth, glossy and pulling away from the pan. Spread out to cool. Once no longer hot to touch, add the beaten egg and mix thoroughly. Fill a strong piping bag fitted with a 1 cm star nozzle.
- Sauce and coating: mix sugar and cinnamon. For the sauce, heat cream and sugar until dissolved. Remove from heat, add chopped chocolate and stir until smooth; season with salt and chili. Keep gently warm.
- Fry: heat oil to 175–180°C without exceeding the safe fill level. Pipe pieces about 10 cm long and cut with scissors. Fry in small batches until golden brown and cooked inside. Drain, coat in cinnamon sugar and serve warm with sauce and a separate scoop of ice cream.

NOTES:

- Use oil to suit your pan. Do not add egg to hot dough. Allergens: wheat, eggs, milk. Ice cream contains alcohol; prepare it ahead.

ENJOY!