

Churros rolled in sugar and cinamon mix

Recipe for 4 persons

Description

Deep fried stripes of pâte à choux rolled in sugar and cinamon.

Ingredients

For the churros

- 160 Gr Water
- 160 Gr Milk
- 20 Gr Sugar
- 5 Gr Salt
- 150 Gr Butter
- 180 Gr Flour
- 7 Unit(s) Egg

For sugar and cinamon mix

- 100 Gr Sugar
- 15 Ml Cinnamon

Preparation

- Preparation time **30 mins**

For the churros

In a sauce pan bring the water, the milk, the sugar, the salt and the butter to boil. Remove from the stove and mix into the flour with a wood spatula. Put the mix back on the stove and dry it. Put it in the mixer, and add the eggs one by one. With a pastry bag and a stripe socket push 10 cm stripes in the deep fryer and cook it until it gets golden brown, and roll it in the mix of sugar and cinamon.

Bon appétit!