

SAUNDERS' MALT EXTRACT



Preparation

10
MINS

Cook Time

10
MINS

Chill Time

1
HR

Serves

2

Difficulty

MEDIUM

CHURROS WITH MALTED CHOCOLATE DIP

Homemade churros, coated with cinnamon sugar and served with a malted chocolate dip. The dip also goes well with strawberries or drizzled on your favourite ice cream – think hot fudge sauce!

INGREDIENTS

Churros

- ¼ cup water
- 25g unsalted butter
- ¼ cup plain flour
- 1 egg
- 1/3 cup caster sugar
- ½ tsp cinnamon powder
- Olive oil for frying

Malted Chocolate Dip

- 25g dark or milk chocolate chips*
- 2 tbsp Saunders' Malt Extract

**Notes: you can also use a 70% cocoa dark block chocolate or milk chocolate here, simply chop it finely for this recipe.*

You will need a piping bag with a star nozzle for this recipe – but if you don't have one, a zip lock bag with the corner cut off will do just fine too.

METHOD

- 1 Place water and butter in a small saucepan. Cook over medium heat until the butter has melted and the mixture comes up to the boil. Working quickly, remove the saucepan off the heat, add flour, place back on the heat and mix vigorously with a spoon until the mixture forms a dough ball. Add egg and whisk together until the pastry is smooth and lightly glossy.
- 2 Transfer pastry into a piping bag, twist the end of the bag, squeezing mixture gently into the nozzle. Place in the fridge for an hour to chill.
- 3 Mix caster sugar and cinnamon on a medium plate and set aside.
- 4 Heat olive oil in a small, shallow saucepan or frypan over medium-low heat – the oil level should only be about 2cm deep, until just starting to smoke, reduce heat to low. Working quickly, pipe 4-5 choux pastry logs into the hot oil, about 4cm long, cutting off each churro log with pair of kitchen scissors. Fry for 10-15 seconds on each side, when golden brown, transfer to the cinnamon sugar and coat generously. Repeat with remaining pastry and set churros aside to cool while you make the malted chocolate dip.
- 5 In a small bowl melt chocolate in the microwave for 30 seconds. Mix well until melted (you might have to microwave the chocolate for a further 20 seconds) and stir in the Saunders' Malt Extract.
- 6 Serve churros with the malted chocolate dip.

FOR MORE RECIPE IDEAS VISIT SAUNDERSMALT.COM.AU