

# Rosa's Churros con Chocolate



“

*Churros con chocolate is a traditional snack in my hometown of Madrid, Spain. My mom would make them every Sunday, and it was amazing waking up and smelling that delicious treat for breakfast.”*

---

**ROSA HERRERO**  
**BPDA**

# Rosa's Churros con Chocolate

ROSA HERRERO

BPDA

---

## PREP TIME

10 mins

## COOK TIME

10 mins

## SERVINGS

4 - 6

## INGREDIENTS

- 1 cup (250ml) water
- ¼ tsp salt
- 1 cup (141g) all-purpose flour (scoop and level to measure)
- 1 Tbsp (13g) powder sugar (to add at the end)
- Olive oil, for frying

## PROCEDURE

1. To make the dough, add water to a large saucepan and bring to a boil over medium-high heat.
2. In boiling water start adding the flour little by little, and the salt. When the dough is a paste similar to play-doh, it is ready to be fried.
3. Heat the oil in a fryer or in a deep pan over medium-high heat to 360 degrees.
4. Fill a churro maker or a pastry pipe with your dough. If you don't have a pastry pipe, fill a plastic baggie and cut off a bottom corner to create a spout.
5. When you fry the churros, you can shape them however you want. They can be simple sticks or droplets. Be careful not to burn yourself!
6. When they look golden, put them on a plate with a paper towel to absorb the extra oil. In Madrid we eat them with a dark and really thick, almost paste-like chocolate drink or dipping sauce. Enjoy! And whenever you visit Madrid go to a churrería to see how the professionals do it.