HOT & BOLD

Cinnamon Churros with Chilli Chocolate Sauce

PREP	COOK	SERVES
20 min	25 min	4 (about 16 churros)

Vegan Vegetarian

Crisp, ridged churros rolled in cinnamon sugar, with a dark chocolate dip warmed with chilli. Fully vegan.

Ingredients

For the churros

- 250 ml water
- 2 tbsp sugar
- 2 tbsp neutral oil
- 1/4 tsp salt
- 150 g plain flour
- Oil for frying

For the coating

- 100 g sugar
- 2 tsp ground cinnamon

For the chilli chocolate sauce

- 150 g dairy-free dark chocolate, chopped
- 150 ml coconut milk
- 1/4 tsp chilli powder
- A pinch of salt

Method

1. Bring the water, sugar, oil and salt to the boil in a pan. Take off the heat and add the flour all at once. Beat hard with a wooden spoon until you have a smooth, thick dough.

2. Let the dough cool for 5 minutes, then spoon it into a piping bag with a large star nozzle.
3. Heat about 5 cm of oil in a deep pan to 175°C.
4. Pipe 10 cm lengths into the hot oil, cutting with scissors, and fry for 3 to 4 minutes, turning, until deep golden.
5. Drain on kitchen paper and roll in the cinnamon sugar while still hot.
6. Heat the coconut milk until steaming, pour over the chocolate, and stir until smooth. Add the chilli powder and salt.
7. Serve the churros hot, with the warm sauce for dipping.

Cook's tip

Make sure the oil is properly hot, or the churros soak up oil and turn heavy. Fry only a few at a time.