









# CHOCOLATE AND CHURROS



INGREDIENTS FOR 4 PEOPLE		UTENSILS	
<b>CHOCOLATE</b>		<b>CHOCOLATE</b>	
2 litres of milk		wooden spoon	
1 bar of chocolate (drinking chocolate variety)		saucepan	
<b>CHURROS</b>		<b>CHURROS</b>	
flour		saucepan	
sunflower oil		frying pan	
salt		piping bag and star shaped nozzle	
sugar			
1 cup of water			

	<h2>CHOCOLATE</h2>
	<p>Break up the chocolate into small pieces. In a saucepan, mix the chocolate with the milk. Cook on a medium-low heat, stirring continuously. The chocolate should be hot, but shouldn't boil. Continue until the chocolate is as thick as you like it!</p>
	<h2>CHURROS</h2>
	<p>Pour 1 litre of water into a saucepan. Add ½ teaspoon of salt. Bring to the boil. When it boils, add ½ kg of flour in one go.</p>
	<p>Stir for 3 or 4 minutes. Take off the hob and continue mixing quickly with your hands until the mixture is smooth.</p>
	<p>In a saucepan heat plenty of oil (to deep fry). When the oil is hot, fill the pastry bag with the mixture and squeeze to make finger length churros.</p>
	<p>Fry until the churros are golden-brown. Remove with a skimmer. Sprinkle with sugar and serve hot.</p>
	<p>Dunk your churros in the hot chocolate to enjoy the full experience. You can add cream or a shot to the hot chocolate, if you like!</p>