How to make your own churros at home

It’s pretty common to find churros in the street vendors in Spain. But it’s hard to buy churros here in Sweden, because people rarely eat it. If you want to eat it, you could make it at home, and the recipe is quite easy.

Ingredients:

* 300 g flour
* 440 g of water
* 1 teaspoon salt
* Sugar for dusting
* Mild olive oil for frying

Materials:

* Kitchen paper (to absorb excess oil)
* Pastry bag with fine mouth or churrera
* A bowl
* A saucepan
* A kitchen film
* A frying pan.

Steps:

* Firstly add flour in a bowl.
* Put salt and water in a saucepan and when it starts to boil, pour it directly over the flour at once
* Mix the flour and the water with a wooden spoon until it becomes sticky. The dough should be rested covered with a cloth or kitchen film, so it wouldn’t get cooled down.
* Put a lot of oil in the pan, so it is ready to fry. The temperature of the oil should be 200 degrees, and the oil is ready.
* Put the dough in the churrera or pastry bag and squeeze the dough out. You can make long stripes and cut it to the size you want. Then put the long stripes into the oil for frying. When the color is turned to golden color, take it out and leave it on the kitchen paper, to absorb the excess oil.
* Coat the churros with sugar.
* If you want, you can bring some nutella and dip the churros to eat.

