

Churros

Ingredients

1 cup boiling water
1 tbsp olive oil
1/2 tsp salt
1 cup cake flour
1 tsp baking powder

Oil for deep frying
Cinnamon Sugar for dusting

Directions

Step 1:

Place the flour, salt, baking powder in a bowl, stir well to combine.

Step 2:

Adding the boiling water and olive oil, and stir quickly to combine - do not over mix it should form a heavy batter

Step 3:

Transfer to a piping bag and set aside to cool while you heat the oil

Step 4:

Heat the oil to 160C, then add 10cm long strips of the batter using a pair of scissors to cut them - cook till golden brown and cooked through about 4-minutes, drain on paper towel and once cooled dust with cinnamon sugar

THE
COOKERY

by The Secret Jozi Chef

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