KIKKOMAN

Churros with chocolate sauce

Total time **30 mins** **15 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
2,452 kJ / 588 kcal

Fat: **28.7 g** Protein: **8.3 g**
Carbohydrates: **74.6 g**

INGREDIENTS

4 portion(s)

Churros:

250 ml	water
25 g	butter
125 g	sugar
1.5 tsp	ground cinnamon
1 tsp	Kikkoman Naturally Brewed Soy Sauce
175 g	all purpose (plain) flour
1	egg
	Frying oil

Chocolate sauce:

25 g	butter
50 ml	double cream
75 g	dark chocolate
10 ml	Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

To make the churros batter: add water, butter, 25g sugar, 0,5tsp cinnamon and soy sauce to a sauté pan. Heat until the butter is melted and water is boiling. Add flour and stir while gently heating for 2-3 minutes. Remove from the heat and let it cool for a few minutes. Stir in the egg until it is totally absorbed in the dough. Fill the dough in a piping bag with a star shaped nozzle.

Step 2

Heat the oil to 170 degrees in a large sauce pan or deep fryer. Pipe 5-6cm long dough strips. Fry 3-4 minutes until lightly golden and crispy.

Step 3

Mix 1 tsp cinnamon and 100 g sugar. Sprinkle the hot churros with the sugar mix.

Step 4

For the sauce add butter, cream and chopped chocolate to a small sauce pan. Heat gently until the chocolate is melted and dissolved into the cream. Season with soy sauce and serve with churros.