TAYLOR & COLLEDGE

Vanilla Churros Coated in Vanilla Sugar



Preparation: 15 mins
Total Time: 30 mins
Portions: 4 Portions

Ingredients

For the churros

250 ml Water
150 ml Whole Milk
15 ml Vegetable Oil
pinch Salt
120 g Plain Flour sifted
30 g Granulated Sugar
2 tbsp Taylor & Colledge Vanilla Bean Paste

For frying

1 l Vegetable Oil

For the vanilla sugar

200 g Granulated Sugar
1 Taylor & Colledge Organic Vanilla Pods

Preparation

1. Pre-heat the oil for frying in a large pot to 190° C.
2. To make the vanilla sugar, cut the vanilla bean pod in half lengthwise and scrape out the seeds. Mix the seeds and the sugar in a blender – be careful not to blend too much, you don’t want powdered sugar.
3. Pour the water, whole milk, oil, and salt into a pot and bring to a boil.
4. Once the liquid boils, add the flour immediately.
5. Stir everything evenly until combined, then mix in the sugar and vanilla paste.
6. Allow the mixture to cool slightly.
7. Transfer the dough to a piping bag with a big star nozzle.
8. Pipe the dough into the oil, into about 15 cm lengths, cut end with clean scissors. Let fry until golden brown, about 2-3 minutes per side. Transfer to paper towels to dry.
9. Roll the warm churros in vanilla sugar for serving.