

Churros:

40 pieces (serves 20 pax)

(make this recipe 4x, but measure out in 4 batches of below recipe)

500ml Water

250g Butter

2.5ml Salt

500ml Flour

6 Eggs, beaten

Half Bacon dust

Oil for deep frying

Method:

1. Combine water, butter and salt in a saucepan and bring to a boil over high heat.
2. Use a wooden spoon, stir in the flour immediately on the liquid starts to boil. Reduce the heat to low and stir vigorously until the mixture forms a ball, about 1 minute.
3. Remove the dough from the heat and spread out in a glass bowl to cool down slightly. Gradually beat the eggs into the dough one at a time, stirring constantly. Add half the ground crispy bacon and mix well to incorporate.
4. Heat the oil for deep frying.
5. Place dough in piping bag with star nozzle. Pipe a little mixture into the oil to see if oil is at temperature. Oil must be on a medium heat.
6. Squeeze a 10cm strip into the hot oil. Repeat, frying 3 or 4 strips at a time. Fry the churros, turning them once, until golden brown, about 2 minutes per side. Transfer the cooked churros to a plate lined with paper towels to drain.
7. When the churros are just cool enough to handle, roll them in the cinnamon sugar bacon dust.

Dust:

100ml Castor Sugar

2.5ml Cinnamon

200g Bacon

Method:

1. Chop the bacon in to small pieces. Put the bacon pieces into a cold pan and turn onto a very low heat to render all the fat and fry until very crispy.
2. Drain the fried bacon bits on some paper toweling.
3. Crush the bacon in the mortar and pestle
4. Add half of the bacon to the cinnamon and castor sugar and keep half for the dough.

Caramel Sauce:

Sugar

Water

Fresh Cream