

Churros with Nutella®

Easy

30 min



INGREDIENTS

for 8 servings

250ml water

125g flour

a pinch of salt

Oil for frying

Granulated sugar for sprinkling

120g Nutella®

METHOD



1

Heat the water until boiling

In a bowl, pour the water over the flour and a pinch of salt and mix with a spoon to form a dough

Fill a churros maker with the dough. Alternatively, you can use a piping bag fitted with a 14 mm nozzle



2

Heat some oil in a frying pan over high heat until it reaches 180°C (355°F)

Line a plate with a few layers of kitchen paper. Set aside

Pipe the dough into the oil, cutting off a few 10-15 cm long strips with scissors (knife)

Fry for about 2 minutes, turning the churros halfway through, until golden

Using a slotted spoon, transfer the churros to the prepared plate and repeat with the remaining dough



**3**

Sprinkle the churros with a little sugar

Eat right away, dipping the churros in the Nutella®