

Vanilla Churros Coated in Vanilla Sugar

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 the vanilla sugar

200 g Granulated Sugar

1 Taylor & Colledge Organic Vanilla Pods

For frying

1 l Vegetable Oil

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.