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INTERLOCKING CHURROS WITH NUTELLA® AND STRAWBERRIES

Breakfast | Vegetarian | Breakfast | All year round

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Makes a 35 ounce batch (makes 10 servings of 3 rings per serving);
1 serving feeds 2 people

INGREDIENTS

- ¾ cup Water
- ¾ cup Milk
- 1 ½ tsp. Granulated Sugar
- ¾ cup Butter (cubed)
- ½ tsp. Salt
- 1 cup All Purpose Flour
- 1 ½ cups Eggs
- Oil (for frying)
- 2 cups Nutella® (for dipping)
- 20 Farmer's Market Strawberries

EQUIPMENT

- Medium Pot
- Heat resistant Spoon
- Stand Mixer with Paddle Attachment
- Piping Bag and $\frac{3}{4}$ inches Plain Tip
- Spatula
- Small Paring Knife
- Sheet Pan
- Parchment Paper
- Large Pot
- Spider Skimmer

by Dominique Ansel, the World's Best Pastry Chef of 2017

Method:

In a medium pot over medium heat, combine the water, milk, butter, salt and bring to a boil until butter is fully melted.

With the heat still on, add in the flour and mix vigorously with a heat resistant spoon until the flour is fully incorporated.

Continue cooking the dough, moving it constantly with the heat resistant spoon to dry it out slightly. You can tell it is dried out when you see a small film form on the base of the pot.

Remove the dough from pot and transfer to a stand mixer fitted with a

paddle attachment. On medium speed paddle slightly to release the steam and lightly cool it down.

Slowly add in the eggs until fully incorporated. Your batter will be thick and smooth, but still runny. When you lift up the paddle the mixture should form small ribbons that remain for just a few seconds on the batter and then disappear into it. This means the texture is correct.

Using a spatula, transfer a portion of the batter into a piping bag fitted with a $\frac{3}{4}$ inches plain tip.

On a parchment paper set on top of a sheet pan, outline out 2 $\frac{3}{4}$ inches diameter rings with a pencil or marker. Turn the parchment paper over so the ink does not touch the batter.

Using your piping tip, pipe equal shape circles with the batter.

Transfer the sheet tray into a freezer and freeze until solid, which can take several hours.

Once solid, cut a small 1 inch section out of one of in every 3 rings. Use this ring to string through two other rings.

Using leftover batter as “glue”, seal back the portion that was cut. Make sure you smooth it out to remove any seams.

Place the now interlocking rings back into the freezer and freeze until solid.

In a large pot filled with enough oil to completely cover the three rings, heat up the oil until it is at 355°F. Lightly place the rings straight out of the freezer into the oil to fry until golden brown (6-8 minutes). Turn it gently with a spider and when done, take it out and let it lightly drain over some paper towels.

When still warm, sprinkle on a very light coating granulated sugar.



PASSIONATE BRANDS, PARTNERED WINS

Present with Nutella® for dipping.

Add ripe strawberries, and eat while warm.