

Amarula Nut Churros



INGREDIENTS:

CHURRO DOUGH

- 1 Cup of Amarula
- ¼ Cup of Unsalted Butter
- 2 Tsp. of Sugar
- 2/3 Cups of All Purpose Flour
- 2 Large Free-Range Eggs
- Oil for Frying

CHURRO YUMMY COAT

- ½ Cup of Sugar
- 1 Tbsp. of Ground Cinnamon
- Ground Peanuts (Optional)
- Sprinkles and Edible Glitter (Very Optional)

BARONE – AMARULA SAUCE

- 3-4 x 55g BarOnes
- ½ Cup of Amarula* (More If Too Thick) *Can Substitute with Cream
- 1/2 Tsp. of Vanilla Essence
- Ground Peanuts (Optional)
- Edible Gold Glitter and Rainbow Sprinkles (Very Optional)

HOW TO MAKE:

- #1 Get out a large ugly pot (the uglier pots always seem to work best); pour in your Amarula, butter, sugar and bring the mixture to a boil.
- #2 Once the mixture has boiled add the flour. Stir until the dough is mixed-through and starts balling up.
- #3 Remove and place the dough in a mixing bowl either of a stand mixer or in a normal bowl if you will be mixing it the old-fashioned way 💪 (with your “guns”).
- #4 On a low speed mix the dough until all the steam stops escaping from the mix.
- #5 Only once the steam has stopped, add the eggs and mix slightly faster. Mix until the eggs are well-combined with the dough. Set aside the mix for now.
- #6 Mix the sugar and cinnamon in a tray ready for dipping the churros.
- #7 Chop the BarOnes, get the Amarula and vanilla essence ready for the sauce (to meltdown once the churros are done).
- #8 Pour the oil in a pot, or your deep-fryer and heat. The ideal temperature is 180° C (use a sugar thermometer) or take a piece of dough and throw it in the oil. Once this piece browns the oil is ready. Just be careful if you are using a pot not to overheat the oil.
- #9 While the oil heats, scoop the churro dough in a piping/icing bag. Many of the tips are too small to make sizable churros. So, use your discretion (either use the small tip or remove the tips completely – like I did).
- #10 Squeeze the desired amount of mix out of the piping bag and cut the churro dough with scissors (before it splits) and allow it to gently plop into the oil.
- #11 Fry until golden brown and then pop it in the sugar-cinnamon bath and cover with the mix. Place it on the plate and add crushed peanuts if you so wish. Repeat the process.

Sparkle Notes: 1) Don't pipe too many churros in the oil at once or it will be hard to control which ones are done; 2) If the churros are brown on the outside but gooey in the inside the oil is too hot. 3) Don't try to multi-task at this stage. I did and bugged up my sauce but fixed it again – yay (but still don't get all sparkle cowboy like me).

#12 Once all the churro mix is done, fried and covered with a cinnamon-sugar coating, it's sauce time. Throw in the BarOne pieces, with the vanilla essence and the Amarula in a medium saucepan and meltdown over a medium heat (stir continuously). Alcohol seizes chocolate – so if this happens just keep heating the sauce until it is smooth but still thick-ish (you can adjust with the Amarula).

#13 If you are happy with the consistency, scoop into sauce bowls. If you like, pour crushed peanuts-and-sprinkles in one sauce bowl and add edible glitter for a bit of glamour, in the other.

#14 Dress the churros in nuts, sprinkles and glitter, take a quick photo and enjoy immediately.

