

**Valentine** ⚡  
SWISS MADE

Recipe n°1

# CHURROS

Prepared with the Valentine TF3 fryer  
by Chef Philippe Lignon







Valentine presents a recipe created by Chef Philippe Ligron

# RECIPE N°1

## CHURROS

### FOR 5 PERSONS

Preparation time	45 min
Cooking time	5 min

### Ingredients

Flour	210 gr
Sugar	40 gr
Salt	3 gr
Water	3 dl
Flavorings:	
• Vanilla powder	5 gr
• Rum	25 cl
• Kirsch	5 cl
• Orange blossom	10 cl

### Material needed

Piping bag
Piping tip (at choice)
Valentine TF3 fryer
Absorbent paper towel
Scale

### METHOD

- Mix the flour and the sugar.
- Boil the salted water with the chosen flavoring.
- Add the hot water in one go on the flour and stir energetically.
- Let the dough rest for half an hour in the fridge.
- Fill a fluted piping bag with the preparation, cut pieces in the desired length and fry in very hot oil at 170°C /180°C.



### Look out!

Use a powerful deep fryer like Valentine's TF3. Only a fryer of professional quality will prevent the oil temperature from dropping by 20°C when frying a series of churros. They thus remain crispy and do not get spongy...

### Finishing

Place them on absorbent towel paper before rolling them in the sugar. Enjoy while still hot! Happy Carnival!

### DID YOU KNOW?

Did you know that the name of churros would come from the shape of the curved horns of the Navaro-Churro sheep breed which are originally from Spain?

This churros recipe is often associated with Carnival. This popular celebration marks the end of the winter Lent and is an opportunity to celebrate, through Shrove Tuesday, the end of a lean period according to the Christian religion.

We also celebrate the end of the winter solstice, the next of which symbolizes rebirth and food opulence! No more old pieces of meat lying in the smokehouse! No more old food and restrictions. The days are getting longer and we celebrate future better day.