

Churros

Yield: 50 churros | Category: Pareve

From T Fusion | Owner Allison Kahn; Chef Daniel Rivera

After Chef Daniel Rivera's Bourbon BBQ Ribs were one of the most popular recipes in Secret Restaurant Recipes, we returned for another gem. These churros were the most requested recipe we were asked to include in our second edition. "What is the secret to that delicious dipping sauce?" people asked. We learned that little secret, and once again, it became clear why diners forgo Manhattan, with a restaurant of T Fusion's caliber right in the neighborhood.

Churros:

- 2 sticks (1 cup) margarine
- 2½ Tbsp sugar
- 1¼ Tbsp salt
- 2½ cups water
- 2½ cups flour
- 5 eggs
- oil, for frying

Strawberry-Ginger Coulis:

- 1 pint strawberries, hulled
- ½ cup sugar
- ¼ cup water
- 1-inch ginger, peeled



Prepare the Churros:

In a saucepan, combine margarine, sugar, salt, and water. Bring to a boil, allowing the margarine to melt. Add in flour all at once; mix with a wooden spoon to form a ball of dough. Remove from heat; transfer dough to bowl of an electric mixer.

With the mixer running on low speed, add eggs, one at a time, until eggs are fully incorporated.

Heat oil in a deep fryer to 350°F. Add batter to a piping bag fitted with a 1M tip. Pipe into hot oil:

Using a knife, cut batter at about every 4 inches, allowing strip to drop into oil. Repeat, frying in batches of 4 churros until golden, about 4 minutes.

Prepare the strawberry-ginger coulis: Combine strawberries, sugar, and water in a saucepan. Bring to a boil; lower heat and simmer until strawberries are soft. Purée.

Use a microplane, zest the fresh ginger to extract the liquid (about 1 teaspoon). Add liquid to the purée to taste. Serve alongside churros.

Home Cook: Though you don't use the ginger solids in this recipe, don't waste them. I like to zest the whole piece and freeze the fresh ginger in an empty frozen-herb cube tray. -V.

"I find that ginger often has different strengths. That's why I add ginger liquid to taste, and not a specific amount, until the coulis is perfectly balanced." - **Chef Daniel Rivera**

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