

Raclette Moléson Signature Churros



Informations

People : 4

Preparation : 30

Cooking time : 5

Ingredients

- 120 g grated Raclette Moléson Signature
- 120 ml water
- 45 g butter
- 70 g wheat flour
- 2 eggs
- Fine salt, freshly ground pepper
- 1 litre cooking oil

Preparation steps

1. To prepare the savoury choux pastry, start by pouring the water into a saucepan then add the butter, pepper and salt.
2. Bring to the boil.
3. Take the pan off the heat, add all the flour at once, and mix vigorously with a spatula until you have a smooth mixture that comes away from the sides of the saucepan.



4. Return to a low heat for 3 minutes to dry out the dough, stirring continuously.
5. Remove from heat.
6. Add eggs, one at a time, stirring vigorously each time, until they are well mixed in.
7. Now add the grated cheese.
8. Season to taste with fine salt and freshly ground pepper.
9. Put the mixture in a piping bag with a fluted nozzle.
10. Set aside at room temperature.
11. When you are ready to serve, heat the cooking oil to 170°C.
12. Pipe 6 cm (approx.) strips of dough directly into the oil.
13. The temperature of the oil may drop to 160°C.
14. Allow to brown for a few minutes then turn the churros over.
15. Turn the cooked churros out onto kitchen paper.
16. Eat whilst hot.

? Tip: Serve the churros with a variety of dipping sauces and tapenade Sud'n'Sol and eat as finger food.