

## **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.
- Pipe 6 cm (approx.) strips of dough directly into the oil.
  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.