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THE  
FOOD  
OF  
ARGENTINA

ASADO, EMPANADAS  
DULCE DE LECHE & MORE



# EL SUBMARINO CON CHURROS

## *Hot chocolate with churros*

SERVES 6

1 litre (34 fl oz/4 cups) full-cream (whole) milk  
2 tablespoons cornflour (cornstarch)  
55 g (2 oz/¼ cup) sugar  
600 g (1 lb 5 oz) dark chocolate (at least 70% cocoa solids), broken into large pieces

### CHURROS

250 g (9 oz) unsalted butter  
240 g (8½ oz) caster (superfine) sugar  
1 teaspoon vanilla extract  
300 g (10½ oz/2 cups) plain (all-purpose) flour  
2 eggs  
vegetable oil, for deep-frying

If you are looking for an alternative hot drink, 'el submarino' is a great option. You will find it on café menus across Argentina, but it is also a simple treat to make at home and children love the novelty of dropping their 'submarine' of chocolate into the hot milk!

Churros are a much-loved street food in Argentina and are much easier to prepare than you may think. That said, you will need a piping bag and a star-shaped nozzle to give the churros their distinctive shape.

To make the churros, heat the butter and 500 ml (17 fl oz/2 cups) water in a saucepan over high heat. When the mixture boils, reduce the heat to a medium simmer and, using a wooden spoon, stir through 1 tablespoon of the sugar and the vanilla extract. Add the flour and stir constantly until the mixture forms a smooth, thick dough that comes away easily from the side of the pan. Remove from the heat and stir through the eggs until well combined and smooth.

While the mixture is still warm, transfer to a piping bag fitted with a star nozzle and refrigerate for 30 minutes. The mixture can be made a day in advance, but remove from the fridge 30 minutes before cooking.

Meanwhile, combine the milk, cornflour and sugar in a small saucepan and place over medium heat. Cook, stirring constantly, until almost boiling. When the milk starts to thicken, pour into six heatproof glasses. Divide the chocolate into six and serve alongside the warm milk mixture. Each person can then drop their 'submarine' of chocolate into the warm milk mixture and watch it submerge. Stir to dissolve any remaining chocolate.

To cook the churros, half fill a medium saucepan with vegetable oil and place over medium heat. The oil is ready when a pinch of dough dropped into the oil sizzles on contact. Place the remaining sugar in a bowl.

Pipe 12 cm–15 cm (4¾ in–6 in) lengths of the dough into the oil and fry for 3–4 minutes, until golden. Using a slotted spoon or wire spider, remove the churros from the oil and drain on paper towel. Quickly toss in the sugar to coat while still warm and repeat with the remaining dough to make 12–14 churros.

Serve immediately with the hot chocolate on the side.

