



Street by Street - The Creative Revolution!

Do It Yourself STREET PARTIES!

HELPFUL HINTS from the LANTERN COMPANY

The Street by Street Creative Revolution activities have been specially designed to kick start the party, from your own home. You can enjoy them as stand-alone or connected activities to inspire families, friends and neighbours to come together in your block / street / local park, in a safe and socially distanced way, to connect and make a mini creative celebration.

This may seem very difficult during the COVID pandemic but as long as safety guidelines are kept to there is no reason why we can't still come together, be creative and celebrate.

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How to make Vegan Churros

A step by step guide on how to make vegan friendly churros.

Churros are fried doughnut-like snacks originating from Spain and Portugal and are traditionally rolled in cinnamon sugar and dipped in hot chocolate. It uses a very similar recipe to the choux pastry, only fried instead of baked in the oven.

This recipe makes approximately 20 churros and a enough hot chocolate mix for around 10-12 servings.

Be aware that this recipe does involve frying in hot oil so keep away from children. Remember to wash hands and clean down surfaces regularly.

WHAT YOU WILL NEED

For the Churros

50g/1¾oz dairy free margarine
120ml/4fl oz oat milk
500ml/17fl oz sunflower oil
250g/8½ oz plain flour
1½ tsp baking powder
½ tsp salt
3 tbsp caster sugar
1 tsp ground cinnamon

For the Hot Chocolate

100g/3½oz grated dairy free dark chocolate
5 tbsp cocoa powder
3 tbsp icing sugar
3 tbsp cornflour
oat milk

Equipment

Kitchen weighing scales
One medium saucepan
One wooden spoon
Mixing bowl





Step 1

Wash your hands.



Step 2

In a medium sized pan, add the dairy free margarine, oat milk and 2 tbsp sunflower oil. Heat gently until the margarine has melted.



Step 3

In a large bowl, mix together the flour, baking powder and salt and make a well in the centre.



Step 4

Pour in the warm milk mixture and mix together to form a dough, using your hands if needed.



Step 5

Roll into thin sausages, approximately 1cm thick and 10cm long.



Step 6

Heat the sunflower oil in a medium pan. Add a small piece of the churros dough to the oil- the oil is at the correct temperature once it has turned golden brown.

CAUTION- The oil is now extremely hot



Step 7

Fry the churros in small batches until they turn golden brown. Drain on kitchen paper.



Step 8

Mix together the caster sugar and cinnamon and, whilst the churros are still warm, toss in the sugar.



Step 9

For the hot chocolate mix, stir together the grated chocolate, cornflour, icing sugar and cocoa powder in a bowl.

This can be kept in a jar for up to 6 months.



Step 10

For each single serving use 150ml oat milk and 1 heaped tbsp of hot chocolate mix per person.

Gently heat the milk in a small pan then whisk in the hot chocolate mix.



Step 11

Keep whisking until the hot chocolate has thickened.



Step 12

Pour into a cup and serve with the churros for dipping.