

Manchego Cheese Fritter



Spain

Ingredients

1 cup water
1/2 cup butter
1/4 teaspoon salt
1 cup all-purpose flour
3-4 eggs
Chives, finely chopped
4 oz Manchego cheese
Vegetable oil, for frying

Directions

Combine water, butter and salt in a saucepan and bring to a boil over high heat. Using a wooden spoon, stir in flour. Reduce the heat to low and stir vigorously until the mixture forms a ball, about 1 minute. Remove pan from heat and, while stirring constantly, gradually beat the eggs into the dough. Add chives and shredded Manchego cheese to the dough.

Heat about 2 inches of oil in a heavy pot over medium-high heat until the oil reaches 360F (or a wooden spoon bubbles when inserted into it). Scoop balls of batter and fry until golden. Transfer to a plate lined with paper towels to drain and cool.

Churros and Chocolate Sauce

Ingredients

For churros:

1 cup water
1/2 cup butter
1/4 teaspoon salt
1 cup all-purpose flour
3~4 eggs
Vegetable oil, for frying
1/4 cup sugar
1/4 teaspoon ground cinnamon, optional

For chocolate dipping sauce:

8 ounces semisweet chocolate
1/2 cup heavy cream

Directions

To make churro dough: Combine water, butter and salt in a saucepan and bring to a boil over high heat. Using a wooden spoon, stir in flour. Reduce the heat to low and stir vigorously until the mixture forms a ball, about 1 minute. Remove pan from heat and, while stirring constantly, gradually beat the eggs into the dough. Combine sugar and cinnamon on a plate set aside.

Heat about 2 inches of oil in a heavy pot over medium-high heat until the oil reaches 360F (or a wooden spoon bubbles when inserted into it).

Meanwhile, spoon churro dough into a piping bag fitted with a large tip. Squeeze a 4-inch strip of dough into the hot oil. Repeat, frying 3-4 strips at a time and turning them once. Fry until golden brown, about 2 minutes per side. Transfer cooked churros to a plate lined with paper towels to drain and cool - do not dip into cinnamon sugar while piping hot.

When the churros are just cool enough to handle, roll them in the cinnamon-sugar (in Spain, churros are simply rolled in sugar).

To make chocolate dipping sauce: heat chocolate chips and heavy cream over a double boiler (bowl over a saucepan of simmering water) until smooth and warm, stirring occasionally.

Pour the chocolate into individual bowls or cups. Serve warm churros with chocolate dip.

Recipe courtesy of Chocolateria San Gines, Madrid, Spain

The Hebrew word for Spain is Sefarad

- A blend of Hebrew and Spanish is called Ladino
- The Ladino word for fritter is bimuelo (pronounced bim-way-lo), which is almost like a latke
- There used to be more Jews in Spain, but many of them have moved to places like Morocco, Israel, and Turkey
 - ~ Red arrow: migrations from the 15th-17th century (1400-1600 CE)
 - ~ Blue arrow: migrations from the 17th-18th century (1600-1700 CE)

