



SPANISH · MADRID TRADITION · CLASSICAL CAFÉ DESAYUNO · BREAKFAST  
· DESSERT · CAFÉ RITUAL · COLD-NIGHT COMFORT

# Churros con Chocolate Espeso · Spanish Fried- Dough Tradition

Spanish churros — choux-pastry-adjacent dough piped through a star-shaped nozzle into 180°C oil, fried 2-3 minutes per side until golden-ridged-crisp, tossed in sugar + cinnamon, served immediately alongside a steaming cup of chocolate espeso — Spanish-style thick hot chocolate so thick you can stand a spoon up in it, traditionally for dipping churros one at a time. The classic Madrid café desayuno for 400+ years — served at places like Chocolatería San Ginés for the 3 AM post-party chocolate-and-churros ritual. The dough is a simple flour + water + salt + oil paste; the frying is what transforms it; the chocolate is where the actual magic lives. 20 minutes active, no leavening needed, fresh-fried only.

Protein None (fried dough + chocolate)

Serves 4 - 6 as breakfast/dessert · 20 - 30 churros

Difficulty Intermediate

Active 25 min (20 min frying + 5 min chocolate)

Total 30 min (dough is no-rest; chocolate is 10 min passive)

## The Breakfast That's Also the Post-Club 3 AM Stop

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Chocolatería San Ginés in Madrid has been open 24 hours a day, 365 days a year since 1894. Its specialty is chocolate con churros: thick hot chocolate served in white porcelain cups alongside a pile of fresh-fried churros. The clientele shifts through the day — tourists by morning, families by afternoon, artists and intellectuals by evening — but at 3 AM, it becomes the refuge for Madrid's nightlife crowd fleeing from clubs after closing time. A full order: 6 churros, a cup of chocolate, a sprinkle of powdered sugar. You dip each churro in the chocolate; the churro melts into it slightly; you eat them in under 5 minutes. Within 10 minutes of entering, you're ready for bed. The café's walls are tiled in blue-and-white azulejos, the ceiling is 4 meters tall, and you're bathed in fluorescent light at 3 AM — a surreal experience that's genuinely one of Madrid's best.

The dough is simple — a choux-adjacent paste of flour + water + salt + a small amount of olive oil, cooked briefly on the stovetop until it pulls from the pan walls. It's then piped through a star-shaped nozzle (the ridges produce the characteristic churro texture — more surface area for crispness + visual signature). Each 15-cm churro is fried in 180°C oil for 2-3 minutes per side until golden-brown with deeply-ridged surfaces. Fresh out of the oil, tossed in a mixture of fine sugar + cinnamon. The dough physics: choux (*pâte à choux*) normally uses eggs for structure, but Spanish churros traditionally skip them — the dough is tighter, the result is denser + chewier than French-style *éclairs*, which is exactly what you want against the thick chocolate.

The chocolate is the real technique. Spanish chocolate *espeso* (thick chocolate) is dramatically different from American hot chocolate. It's made with dark chocolate (70% minimum) + whole milk + sugar + a small amount of cornstarch (the thickener that gives it spoon-standing consistency). Cooked on the stovetop for 10 minutes with constant whisking, the result is a chocolate pudding-adjacent sauce that you drink from a cup but also dip churros into. The classical Spanish style uses Valor or La Cibeles chocolate (both Spanish brands); the Tier B flex uses 70-80% single-origin dark chocolate from a specialty maker.

The serving ritual: churros arrive fresh from the oil, hot + crispy; chocolate arrives hot in cups; you dip each churro, eat within a minute; every few churros you take a sip of chocolate; powdered sugar is optional but traditional. Pacing: 6 churros in 5 minutes,

chocolate done at the same time. Second helpings common. Miami weeknight at home: 30-min total, the whole family + a Sunday morning, classic.

AT A GLANCE

## Specs

<p><b>YIELD</b></p> <p>~20-30 churros (15- cm each) · 500 ml chocolate espeso · serves 4-6</p>	<p><b>DOUGH</b></p> <p>250 g all- purpose flour + 250 ml water + 4 g salt + 15 ml olive oil</p>	<p><b>FRY TEMP</b></p> <p>180 °C / 360 °F – deep-frying oil, verified with thermometer</p>	<p><b>CHOCOLATE RATIO</b></p> <p>200 g dark chocolate (70%+) : 500 ml whole milk : 10 g sugar : 15 g cornstarch (thickener)</p>
<p><b>DIFFICULTY</b></p> <p>Intermediate ●●●○○</p>	<p><b>ACTIVE TIME</b></p> <p>25 min</p>	<p><b>KEY RULE</b></p> <p>Fresh-fried only. Churros held more than 5-10 minutes lose their crispness. Fry in small batches + serve immediately.</p>	

## What Changed & Why

Two variables: flour quality + chocolate. Technique is identical. ● Tier A (Everyday) uses **King Arthur All-Purpose flour + Valor Chocolate Negro 70%** (grocery or Spanish specialty section) OR **Lindt 70% Dark Cocoa**. Produces genuinely-excellent churros + chocolate. ● Tier B (No Limits) uses **Valrhona Caraibe 66%** or **Cluizel 72% Single-Estate** (specialty chocolate makers) + **La Chinata Spanish chocolate con canela + local Miami whole milk** from a farmer's market dairy + **Sri Lankan Ceylon cinnamon** (sweeter + more complex than standard Vietnamese cassia cinnamon). The chocolate upgrade is the big flex — single-origin Valrhona at 66-72% produces a genuinely more complex hot chocolate experience.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Mix dough; pipe; fry until golden	Cook dough briefly on stovetop (5 min) until it pulls from pan walls; rest 10 min; pipe; fry at 180°C	Spanish churros use a cooked-on-stovetop dough (similar to French pâte à choux but tighter). The stovetop cook pre-gelatinizes the starch, which gives churros their characteristic dense-chewy interior (vs raw-dough churros which are gummy). The 10-min rest after cooking lets the dough cool slightly + stabilize — hot dough piped into oil is harder to control + produces uneven churros. 5 min cook + 10 min rest is the Spanish standard.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
<b>TECH</b>	Pipe dough in spiraling or straight lines	Pipe straight 15-cm lengths, cut with kitchen scissors as they extrude. Star-nozzle is mandatory.	The star-nozzle (Ateco #848 or similar 16-point star tip) is what makes churros recognizably churros — the ridged surface provides more crust area + traps sugar-cinnamon better + is the classical visual. Without a star nozzle: use a round tip, but the churros won't have the proper texture. Piping in straight 15-cm lengths (with scissors to cut each as you extrude) produces uniform shapes that fry evenly + dip into chocolate cleanly. Spiraling is possible but harder to cut + produces less-even frying.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
ADD	—	Fry in batches of 4-6 churros per batch; maintain 180°C between batches	Adding too many churros to the oil at once drops the temperature below 170°C (oil's thermal mass + cold dough + cold churros). Below 170°C the churros absorb more oil + don't crust properly. Small batches (4-6 at a time) maintain temperature within 175-185°C window. Between batches: wait for oil to recover to 180°C (usually 60-90 seconds with the thermometer). This pacing requirement also matches the serving model — each batch of 4-6 churros goes to the table fresh + eaten before the next batch comes out.
ADD	—	Toss churros in sugar + cinnamon while still hot — the cinnamon blooms + sticks only on hot surfaces	The sugar-cinnamon mixture only adheres to warm-to-hot churros; cool churros shed the topping. Toss each batch immediately after removing from oil + patting briefly with paper towel. 15-30 seconds of patting + then into the sugar-cinnamon bowl, toss, shake off excess, plate. Ceylon cinnamon blooms more aromatically than cassia cinnamon when hot-tossed.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
ELEV	Milk chocolate or cocoa powder	Dark chocolate (70%+ cocoa) — the Spanish standard	Spanish chocolate espeso traditionally uses dark chocolate, not cocoa powder or milk chocolate. Valor Chocolate Negro 70% or La Cibeles are the classical Madrid choices. Dark chocolate provides: (a) intense cocoa flavor that contrasts with the mild dough, (b) slight bitterness that balances the sugar + cinnamon, (c) cleaner melting behavior in the stovetop cook. Using milk chocolate or cocoa powder shifts the entire dish's flavor profile toward sweet-milky (American hot chocolate territory) + away from the classical Spanish style.
SKIP	Add vanilla extract, almond extract, or other flavorings	Dough: just flour + water + salt + oil. Chocolate: just chocolate + milk + sugar + cornstarch. No extras.	Classical churros are flour + water + salt + oil dough. Classical chocolate espeso is chocolate + milk + sugar + cornstarch. Adding vanilla or almond extract pushes the flavor toward a non-Spanish direction. The classical Madrid style is clean + unadulterated. For variations: cinnamon in the dough is OK but non-traditional; orange zest in chocolate is OK but regional (Catalan-adjacent). For the Madrid canonical version: stick to the base recipe.

## What You Need

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### Everyday

#### The Churro Dough

- 250 g **all-purpose flour** — **King Arthur** or similar
- 250 ml water
- 4 g fine sea salt
- 15 ml olive oil (adds Spanish flavor identity; substitute: neutral oil)
- 1-2 L **neutral oil for frying** — peanut oil, grapeseed, or sunflower. NOT olive oil (too expensive + smoke point too low)

#### The Sugar-Cinnamon Topping

- 100 g granulated sugar
- 4-6 g **ground cinnamon** — **McCormick** (grocery) or **Frontier Ceylon cinnamon** for upgrade

#### The Chocolate Espeso

- 200 g **dark chocolate (70%+)** — **Valor Chocolate Negro 70%** (Spanish grocery or online) or **Lindt 70% Dark**
- 500 ml whole milk
- 10-15 g granulated sugar
- 15 g cornstarch (dissolved in 30 ml cold milk before adding to main pot)
- Pinch salt (balances sweetness)

## No Limits

### The Churro Dough (Tier B)

- 250 g good all-purpose flour (quality brand)
- 250 ml filtered water
- 4 g fine sea salt
- 15 ml **Spanish Arbequina** (for the olive-oil flavor touch)

### The Cinnamon Topping (Tier B)

- 100 g granulated sugar
- 4-6 g **Ceylon cinnamon** (true cinnamon; sweeter + more complex than cassia) from Frontier or a specialty spice merchant

### The Chocolate (Tier B — the summit flex)

- 200 g **Valrhona Caraibe 66%** OR **Ciuzel 72% Single-Estate** — specialty chocolate via Chocosphere or a specialty chocolate shop
- 500 ml whole milk (local Miami dairy from farmer's market if available)
- 15 g sugar
- 15 g cornstarch
- Pinch fleur de sel

## EQUIPMENT

### Your Kit

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- Deep-fry thermometer (probe-style)
  - Heavy-bottomed pot for frying (3-4 L capacity; Dutch oven works)
  - Piping bag with star nozzle (Ateco #848 16-point star tip, or similar)
  - Kitchen scissors (for cutting churros as piped)
  - Slotted spoon or spider skimmer
  - Paper-towel-lined plate or wire rack for draining
  - Wide shallow bowl for sugar-cinnamon toss
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Small heavy-bottomed saucepan for chocolate

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Whisk

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Serving mugs or small cups for chocolate

#### MISE EN PLACE

## Before You Start

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Flour measured + in bowl

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Water + salt + oil measured + in small saucepan

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Sugar-cinnamon mixed in wide bowl

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Chocolate chopped + measured; milk + sugar + cornstarch slurry ready

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Frying pot with oil heating; thermometer in

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Piping bag + star nozzle assembled

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Warm plates for serving; espresso cups for chocolate

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Paper-towel plate for brief draining

#### MAKE - AHEAD

## Timeline

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## METHOD

# The Cook

### 1 Phase 1 · Make the Chocolate Espeso — 10-12 minutes (done first)

1. Chop the dark chocolate into small pieces (roughly 5-mm pieces; helps it melt smoothly).
2. In a small heavy-bottomed saucepan, combine 470 ml of the milk (reserve 30 ml for slurry) + 10-15 g sugar + pinch of salt. Place over medium-low heat.
3. While it warms: in a small bowl, whisk together the reserved 30 ml cold milk + 15 g cornstarch to form a smooth slurry. No lumps.
4. When milk in the saucepan starts to simmer gently (small bubbles around edges, ~80°C): add the chopped chocolate + whisk constantly. The chocolate should melt within 2-3 minutes of whisking.
5. Once chocolate is melted + smooth: whisk in the cornstarch slurry. Continue whisking constantly; the chocolate will begin thickening within 30-60 seconds.
6. Continue cooking at medium-low, whisking, for 5-8 more minutes. The chocolate should reach a thickness where a spoon dragged through leaves a clear trail that doesn't fill in immediately. Test: a spoon dipped in + held vertical for 15 seconds; chocolate should cling in a visible layer (not drip off quickly).
7. Remove from heat. Cover to keep warm while you make the churros. Reheat gently if needed at serving time (adds 2-3 min).



#### WHY THIS WORKS

Cornstarch thickens by absorbing water + swelling at temperatures above 60°C. At 80-90°C, the cornstarch granules fully gelatinize + provide maximum thickening power. The 5-8 minute final cook ensures complete gelatinization + the characteristic spoon-standing consistency. Dark chocolate's cocoa butter + solids provide the primary flavor + color; the milk + sugar are the liquid + sweetness balance.

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## **Phase 2 · Make the Churro Dough — 15 minutes**

1. In a medium saucepan: combine 250 ml water + 4 g salt + 15 ml olive oil. Bring to a simmer over medium heat.
2. When the water simmers: add 250 g flour all at once. Remove from heat.
3. Stir vigorously with a wooden spoon for 30-60 seconds. The dough should come together into a smooth paste that pulls away from the pan walls. If sticky: return to heat for 30 more seconds; if dry + crumbly: add 1 tbsp water.
4. Transfer dough to a bowl. Let rest uncovered for 10 minutes — this cools the dough slightly + lets the gluten relax.
5. While the dough rests: set up the frying station. Pour 1-2 L neutral oil into a heavy-bottomed pot (the oil should be 4-5 cm deep). Heat to 180°C (thermometer verified). This takes 12-15 min on medium heat.
6. Set up the piping bag with a star nozzle. Fill the bag with the cooled dough.
7. Prepare the sugar-cinnamon: in a wide shallow bowl, whisk together 100 g sugar + 4-6 g cinnamon.
8. Paper-towel-lined plate + slotted spoon ready at the frying station.



### **WHY THIS WORKS**

The stovetop cook gelatinizes the flour's starch, which creates the characteristic dense-chewy texture of Spanish churros (vs the airy-crispy French-style choux). The 10-min rest after cooking is important — hot dough is harder to pipe evenly; cooled dough (60-70°C) pipes smoothly + holds its shape.

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### Phase 3 · Fry the Churros — 15-20 minutes (4-6 per batch, ~5-6 batches)

1. Verify oil at 180°C.
2. Holding the piping bag at 45° above the oil (close but not touching), pipe a straight 15-cm length of dough. Use kitchen scissors to snip the dough at the nozzle end. The churro should fall or gently lower into the oil.
3. Continue piping + snipping to add 4-6 churros to the pot — this is one batch.
4. Do not overcrowd. The oil temperature will drop; let it recover to 180°C before the next batch.
5. Fry the batch for 2-3 minutes, flipping at ~1-1.5 minutes (tongs or slotted spoon).
6. When the churros are deep golden-brown on both sides + the oil stops bubbling vigorously around them: they're done. Remove with slotted spoon.
7. Transfer to paper-towel-lined plate. Blot briefly (10-15 sec).
8. Toss each batch immediately in the sugar-cinnamon bowl — 3-5 tosses to coat evenly. Shake off excess.
9. Transfer to a warm plate + serve immediately. Start the next batch.
10. Continue until all dough is fried (5-6 batches total for 20-30 churros).



#### WHY THIS WORKS

180°C is the sweet spot for fried dough: hot enough to develop a crispy exterior via rapid Maillard browning, cool enough that the interior cooks through without burning the exterior. Below 170°C: churros absorb more oil + don't crust. Above 190°C: exterior burns before interior cooks. The paper-towel blot is brief — you don't want to strip off the oil that creates the characteristic golden surface, just remove the excess pooled oil. The sugar-cinnamon toss while hot: the warm surface melts the sugar slightly + creates a lightly-sticky coating that doesn't fall off.

## 4 Phase 4 · Serve — Immediately

1. Plate: 4-6 hot churros per person in a shallow bowl or plate.
2. Small cup or mug of hot chocolate espeso alongside each person.
3. Traditional Madrid-style: small cup (espresso-cup size) of very thick chocolate; larger portions would be a different dish.
4. Additional sugar + cinnamon + powdered sugar available on the table for anyone who wants more topping.
5. Eating style: dip each churro into the chocolate; eat within 30 seconds of dipping; take sips of chocolate between churros.
6. Serve within 5 minutes of frying. Any holding degrades texture. If serving a group larger than 4: keep 1 person designated as the fryer + plate-filler; others eat as batches arrive.



### WHY THIS WORKS

Fresh-fried churros lose 80% of their crispness within 10 minutes at room temp; within 20 minutes, they're slightly leathery. The fresh-only serving protocol is absolute.

### QUICK REFERENCE

## Timing Cheat Sheet

STEP	TIME	CUE
Start chocolate espeso	T- 3 0 m	Medium-low, whisk until thick spoon-standing
Heat frying oil	T- 2 5 m	180°C verified
Make churro dough	T- 2 0 m	5 min stovetop cook + 10 min rest
Fill piping bag	T- 1 0 m	Star nozzle #848
Fry first batch	T- 5 m to T- 0	4-6 churros, 2-3 min per side
Toss in sugar-cinnamon	T- 0	Hot; shake off excess

STEP	TIME	CUE
Serve first batch	T- 0	4-6 per person; chocolate cup
Continue frying batches	T+ 2 m to T+ 1 5 m	Each batch 3-4 min; serve fresh

#### TROUBLESHOOTING

## Emergency Protocols

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## Technique Notes

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### ● **Universal: Pâte-à-Choux-Adjacent Spanish Churros**

FRIED DOUGH · CROSS-CUISINE FOUNDATION

Spanish churros use a simplified pâte à choux dough (the French choux is flour + water/milk + butter + eggs + salt, cooked on stovetop; Spanish churros skip the eggs + use oil instead of butter). The result is denser + chewier than French profiteroles or éclairs — exactly what you want against thick hot chocolate. Mastering this dough unlocks: churros (this), Peruvian picarones (similar but with squash + different flavorings), Mexican churros (similar base, different frying + topping), Moroccan shebakia (spiral-shaped variants). Once you understand the stovetop-cook + pipe + fry pattern, it applies broadly. Reference: Pastry Encyclopedia §Choux Variants; Cross-Cuisine §Fried Doughs.

### ● **Universal: 180°C as the Fried-Dough Sweet Spot**

FRYING PHYSICS · CROSS-RECIPE

180°C / 360°F is the universal deep-fry temperature for most fried doughs + batters: churros (this), buñuelos, fritters, doughnuts, tempura. At this temperature: Maillard + caramelization proceed rapidly on the exterior, steam from the interior prevents oil-absorption, and exteriors crisp within 1-2 minutes. Below 170°C: food absorbs more oil + doesn't crisp. Above 190°C: exterior browns before interior cooks. This temperature-rule is why a deep-fry thermometer is essential: eyeballing oil temperature is unreliable. Verify before each batch. Reference: Frying Encyclopedia §Temperature Rules; Cross-Cuisine §Fried Foods.

## ● **Universal: Star-Nozzle Shaping for Ridged Surface**

PIPING TECHNIQUE · CROSS-RECIPE

The star-shaped piping nozzle (Ateco #848 16-point, or any 15-20 point star) produces the ridged exterior characteristic of churros + fluted cookies + meringues + rosettes. The ridges increase surface area, improving: (a) crust development during frying, (b) sugar-coating adherence, (c) visual texture + 'correct' appearance. Without a star nozzle: round nozzle produces smooth-sided churros that brown less effectively + hold less topping. The Ateco nozzle is \$8-12 + lifetime tool for all star-shaped piping. Cross-applies to: lady fingers, meringues, savory cheese straws, whipped-cream decorations. Reference: Pastry Encyclopedia §Piping Tips; Kitchen Tools §Pastry Equipment.

## ● **Universal: Cornstarch as Chocolate-Thickener**

SAUCE THICKENING · CROSS-CUISINE

Cornstarch gelatinizes at 60°C+ + reaches maximum thickening power at 80-90°C. For hot chocolate (chocolate espeso, this recipe; Mexican champurrado; French chocolat chaud), cornstarch produces a spoon-standing consistency that cocoa butter alone cannot achieve. The technique: dissolve cornstarch in a small portion of cold liquid first (prevents lumping); add slurry to hot liquid; continue cooking + whisking until thickened. Applies to: chocolate espeso (this), custard fillings, stir-fry sauces, gravies, lemon curd. 15 g cornstarch per 500 ml liquid = medium-thick; 20 g = thick; 25 g = spoon-standing. Reference: Food Science Core §Starch Gelatinization; Sauce Making §Thickeners.

## ● **Madrid Tradition — Churros con Chocolate as 24-Hour Food**

CULTURAL CONTEXT · SPANISH SOCIAL

Chocolatería San Ginés in Madrid has been open 24/7 since 1894. The churros-and-chocolate combination is: (a) classical Madrid breakfast (desayuno), (b) mid-afternoon merienda (snack), (c) post-party 3 AM recovery food, (d) cold-night comfort food.

Cross-generational, cross-socioeconomic — a culinary cornerstone. Spanish families go together; clubs-goers go at 3 AM; tourists go after dinner. The combination of rich chocolate + fried dough + sugar + cinnamon is high-calorie but genuinely-satisfying, and the social aspect of sharing a plate + 2 cups of chocolate is part of the tradition.

For Pablo's Miami: a Sunday-morning family breakfast or a weekend-dessert arrangement. Reference: Spanish Foundations §Café Culture; Cultural Context §Madrid Tradition.

## ● **No Limits: Single-Origin Chocolate (Valrhona or Cluizel)**

INGREDIENT QUALITY · CHOCOLATE SOURCE

Grocery dark chocolate (Lindt, Valor) is excellent; specialty single-origin chocolate (Valrhona Caraibe 66%, Cluizel 72%, or smaller makers like Akesson's, Pump Street) is genuinely different. The differences: (a) higher-quality cocoa bean origin + processing, (b) distinctive flavor profiles (fruity, floral, nutty depending on origin), (c) cleaner cocoa-butter content. For chocolate espeso specifically: Valrhona Caraibe or Cluizel produces a more-complex, more-aromatic drinking chocolate. Cost: \$8-12/bar specialty vs \$3-5/bar grocery. For a Madrid-classic, grocery is authentic; for a dinner-party chocolate experience, specialty is the flex. Reference: Ingredient Encyclopedia §Chocolate Quality; Sourcing §Specialty Chocolates.

## ● No Limits: Ceylon Cinnamon vs Cassia Cinnamon

INGREDIENT QUALITY · SPICE SOURCE

'Cinnamon' in American groceries is almost always cassia cinnamon (Chinese cinnamon) — strong-pungent, slightly bitter, widely available, affordable. Ceylon cinnamon (true cinnamon, from Sri Lanka) is: (a) sweeter + more delicate in flavor, (b) less sharp pungency, (c) lighter color, (d) ~4x the price (\$15-25 per 100 g vs \$5 for cassia). For churros topping specifically, Ceylon cinnamon produces a more complex + less pungent sugar-cinnamon coating. The classical Madrid dish uses what's locally available (typically cassia); the Tier B flex is Ceylon for the genuine Sri Lankan flavor profile. Available from Frontier Co-op, Penzey's, or specialty spice merchants. Reference: Spice Encyclopedia §Cinnamon Varieties; Sourcing §Specialty Spices.

### PAIRING

## What to Drink

### ☕ Beverage — Spanish Classical

Very strong black coffee (espresso or cortado) served alongside the chocolate

*The traditional Spanish pattern is: chocolate for the churros + a separate cup of strong black coffee for caffeine + palate-reset between bites. The chocolate is heavy, sweet, rich; the coffee cuts through + provides bitterness. Both in small Spanish-style cups.*

### ☕ Beverage — American Adaptation

Americano or cappuccino

*If espresso or cortado unavailable: Americano works fine (same coffee, just more volume); cappuccino softens the coffee with milk + better matches the dessert-breakfast context. Skip drip coffee (too weak), skip lattes (redundant milk).*

### **Optional — Citrus Cleanser**

Fresh oranges or lemon slices on the side

*The richness of churros + chocolate benefits from a citrus palate-cleanser. A small plate of fresh orange segments or a lemon wedge alongside resets the palate. Classical Spanish breakfast practice at some cafés.*

### **Event Context — Winter Cold Evening**

Churros + chocolate as a late-evening dessert on a cold Miami night (December-February)

*The hot chocolate + warm churros is cold-weather comfort food. Miami's 5-6 cold nights per year (December-February) are the perfect occasions. Serve in front of a fireplace if possible; a small family gathering at 9 PM; eat together while chocolate is still hot.*

### **Event Context — Sunday Morning Breakfast**

Churros + chocolate as Sunday 11 AM breakfast with family

*Casual weekend breakfast at home. 30-minute total prep. Family of 4 can finish 20 churros + cups of chocolate in under an hour. Coffee alongside. The Spanish Sunday-morning tradition translated to Miami.*

### **Event Context — Dinner-Party Dessert**

Churros + chocolate as the final course of a Spanish-themed dinner party

*Dessert after a Spanish meal (lechazo + salmorejo + etc.) is the canonical pattern. Serve smaller portions (3 churros per person + small cup of chocolate). The chocolate-dipped-fried-dough experience is universally crowd-pleasing + brings the meal to a festive close.*

## CONTEXT

# Menu Ideas

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### **Sunday Family Breakfast · 4-6 people · Madrid Classic**

1. Strong coffee + oranges (aperitif). 2. Churros + chocolate espeso (this recipe, main). 3. Return to coffee + conversation. 45-60 min Sunday morning family ritual. Perfect for Miami's December-February cold weekends.

### **Dinner-Party Dessert · 6-8 guests · Spanish Night**

Full Spanish dinner: salmorejo (Batch 10) + lechazo (Batch 12) + pan de pueblo (Batch 12 · this workspace). Close with churros + chocolate espeso (this recipe, smaller portions: 3 churros per guest). The sweet finale of a regional Spanish evening.

### **Late-Night Snack · 2 people · Madrid-Style 3 AM**

After a night out or a movie: 30-min at-home recreation. 1 batch churros (4-6 each person) + 1 cup chocolate each. Set the kitchen lights low; this is the Miami recreation of Chocolatería San Ginés.

### **Cold-Weather Comfort · 4 guests**

Miami has 5-6 legitimately-cold nights per year. Pick one. Fire up the kitchen at 6 PM. Churros + chocolate for dessert at 8:30 PM. Wine with dinner beforehand (Rioja Reserva). The single occasion to savor Miami's winter.

## YOUR NOTES

# Cook Log

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### **Session Notes**

Date: \_\_\_\_\_ · Serves: \_\_\_\_ · Rating: \_\_ / 5

*Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.*

