



CURRENT OBSESSION

Dip Sticks

Damn straight, these are the city's finest doughnuts BY ERIC VELLEND

Two trends—the obsession with all things Iberian and haute street food—have come to a delicious confluence. Churros and chocolate, Spain's original dunkin' doughnuts, is the new darling of dessert cards from Frida to Bymark. (Even 7-Eleven is in on the craze.) The finest are at Cava, a tapas mecca in midtown, where Chris McDonald transforms the fried dough with tricks gleaned in Zihuatanejo. Hot from the fryer, five svelte, eggy fritters are dusted in cinnamon sugar, then drizzled with cajeta, a Mexican-style dulce de leche made from goat's milk. For dipping, a demitasse of dark, thick chocolate is perfumed with orange, cloves and pasilla chilies. Ethereally light, delicately spiced and intensely chocolatey, they kick the ass of any churros we've had in Spain (from Barcelona to Madrid). \$8. Cava, 1560 Yonge St. (at Heath St. E.), 416-979-9918.