

# **CHURROS**

## **OVERVIEW**

00-017

### **INGREDIENTS**

#### Group 1

Ingredient	KG	%
All Purpose Flour	0.350	100.00
Sugar	0.030	8.57
Eggs	0.200	57.14
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.080	22.86
Water	0.240	68.57
Milk Powder	0.075	21.43
BRITE VANILLA EXTRA STRENGTH	0.005	1.48

Total Weight: 0.980

Yield: 2 x 30-g batter

## **METHOD**

How to do it:

- 1. Cut Butta Butteroil Substitute and lightly rub into the flour.
- 2. Add sugar and milk powder and mix until well distributed.
- 3. Add Brite Vanilla Regular, eggs and water gradually.
- 4. Mix low speed until texture is smooth.
- 5. Transfer to piping bag with a star tip.
- $\ensuremath{\text{6.}}$  Pipe in hot oil and fry until golden brown.
- 7. Serve hot with chocolate dip.



Room Temperature



Desserts, Specialty



FINISHED PRODUCT

Biscuit