



DISPLAY CONDITIONS

Room Temperature, Warm



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Confectionery, Dessert

MALT CHURROS

OVERVIEW

19-130

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.200	100.00
Water	0.250	125.00
Canola oil	0.050	25.00
Salt	0.005	2.50
Sugar	0.040	20.00
FINO MALT BASE	0.008	4.00
Eggs	0.200	100.00
Total Weight:	0.753	

Group 2

Ingredient	KG	%
Sugar	0.300	-
Cinnamon	0.005	-
Chili powder	0.003	-
Total Weight:	0.308	

Group 3

Ingredient	KG	%
BAKELS FRYING FAT	0.500	-
Total Weight:	0.500	

Group 4

Ingredient	KG	%
PETTINA NON-TEMPERING DARK CHOCOLATE	0.200	-
Fresh Milk	0.500	-
BAKELS DAIRY BLEND	0.050	-
Total Weight:	0.750	

Group 5

Ingredient	KG	%
FINO DUSTING SUGAR	0.400	0.00
Total Weight:	0.400	

Yield: 33pcs

METHOD

Churros:

1. Place water, sugar, salt and oil in a heavy sauce pan and bring to a boil.
2. Remove the pan from heat and stir in bread flour.
3. Add Fino Malt and continue stirring until mixture forms a ball.
4. Transfer in a mixing bowl and gradually add the eggs while mixing.
5. Let it stand until mixture reaches room temperature.
6. Heat the Bakels Frying Fat for deep frying.
7. Using a piping bag with a star tip, pipe thick strips into the oil and fry until golden brown.
8. Remove the churros from the frying fat and roll in cinnamon-chili sugar mixture.

Chocolate Dip / Sauce

1. Mix Pettina Non-temp Dark Chocolate, milk and Bakels Dairy Blend in a stainless steel bowl.
2. Place the bowl over a pot of simmering water and stir occasionally to melt and blend the ingredients together.
3. Serve warm churros with chocolate sauce on the side for dipping.