

POTATO CHURROS

OVERVIEW

07-042

INGREDIENTS

Group Churros

Ingredient	KG	%
FINO POTATO FLAKES	0.050	29.00
Hot Water	0.150	-
Salted Butter	0.075	10.87
Refined Sugar	0.400	58.00
Whole Eggs	0.150	21.74
Fresh Milk	0.235	34.06
BRITE VANILLA EXTRA STRENGTH	0.004	0.72
All Purpose Flour	0.690	100.00
BAKELS BAKING POWDER	0.020	2.90
Baking soda	0.007	1.01
Iodized salt	0.006	0.87
Total Weight: 1.787		

Group Cinnamon-sugar Mixture

Ingredient	KG	%
Refined Sugar	0.100	-
Cinnamon powder	0.002	-
Total Weight: 0.102		

Yield: 59 x 30-g batter

METHOD

How to do it:

1. Add hot water to Fino Potato Flakes, mix by hand until combined. Set aside.
2. In a mixing bowl, combine mashed potatoes with butter, eggs, fresh milk and Brite Vanilla Extra Strength, beat until smooth.
3. Combine together sifted flour, Bakels Baking Powder, baking soda and salt. Gradually add flour mixture to the potato mixture, stirring until well combined. Refrigerate batter for 15 minutes.
4. Transfer batter into a piping bag fitted with a small star tip. Heat frying oil to 175°C.
5. Pipe batter into oil and fry until pieces are light golden brown. Remove from oil and drain on paper towels. Roll in cinnamon-sugar mixture.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Biscuit