



CHURROS

Golden churros coated in cinnamon sugar, soft and tender inside with a delicate crunch outside. Paired with a rich, velvety chocolate dipping sauce, they're made to share - or keep all to yourself.

INGREDIENTS

INGREDIENTS	WEIGHT
CINNAMON SUGAR	
Caster sugar	1.000kg
Ground cinnamon	0.060kg
CHURROS	
Mauri Cake Donut Mix	2.000kg
Water	1.000kg
Vegetable or canola oil (for frying)	
CHOCOLATE DIPPING SAUCE	
Water	0.250kg
Thickened cream	0.150kg
Caster sugar	0.250kg
Cocoa powder	0.100kg
Dark chocolate (chopped)	0.100kg

PRODUCTS

49842 Cake Donut Mix 15kg



METHOD

Cinnamon Sugar

1. Combine caster sugar and cinnamon in a shallow bowl and set aside.

Churros

1. Place Mauri Cake Donut Mix and water into a mixing bowl fitted with a paddle.
2. Mix on a low speed for 1 minute and scrape down the bowl.
3. Mix on a medium speed for 1 minute until combined.
4. Rest the batter for 10 minutes before frying at 190°C.
5. Transfer batter to a piping bag fitted with a medium star nozzle.
6. Pipe 10-15 cm lengths of batter directly into the oil, snipping with scissors or a scraper.
7. Fry for 2-3 minutes, turning occasionally until golden and crisp.
8. Remove and drain on paper towel over cooling wire.
9. Roll warm churros in cinnamon sugar and serve hot.

Chocolate Dipping Sauce

1. Combine water and cream in a saucepan and bring to the boil.
2. Whisk in cocoa powder and sugar, then return to the boil while stirring.
3. Remove from heat and pour over chopped dark chocolate. Stir until smooth.
4. Refrigerate until required.
5. Reheat gently to ~60°C before serving.