

Churros using MELLA-BRAND

Batter:

MELLA-BRAND	1.000 kg
Brandy	0.100 l
Water	1.750 l
Total weight	2.850 kg

Mixing time: 3 – 4 minutes, medium speed

Deep-frying temperature: 175° C – 180° C (without lid)

Baking time: 8 – 12 minutes (depending on the size)

Instructions for use: Mix the ingredients on medium speed with a wide-wired whisk until smooth. Pipe directly into the hot fat (long baked goods shape) using a size 14 star nozzle.

REÇETE SERVİSİ

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**STREET
FOOD***
*[baked]
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İREKS

Chocolate sauce:

Cream	0.500 kg
Coating, dark, chopped	0.400 kg
Coating, whole milk, chopped	0.400 kg
Total weight	1.300 kg

Instructions for use:

Boil the cream, pour over the chopped coating and mix until smooth. After baking, toss the churros in cinnamon sugar and serve with the chocolate sauce.



REÇETE SERVİSİ

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