



CHURROS HEARTS

INGREDIENTS

Group 1

Ingredient	KG
Choux Paste Mix	0.600
Egg	0.800
	0.600
Total Weight:	2.000

METHOD

1. Using a beater, mix the water and Bakels Choux Paste Mix on slow speed.
2. Slowly add the egg, once blended scrape down.
3. Beat on top speed for 5 to 6 minutes until a smooth batter is obtained.
4. Place a star shaped nozzle into a piping bag and fill with the choux paste batter.
5. On a silicone paper lined tray, pipe heart shapes.
6. Freeze the choux hearts.
7. Straight from frozen, deep fry the choux hearts at 175°C (350°F) for 3-4 minutes.
8. Immediately after frying, coat the churros in a cinnamon sugar blend.
9. Serve with a hot chocolate dipping sauce for an authentic churros experience.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Confectionery, Doughnut, Sweet Food