

Churros

(Mauri Choux Pastry Mix)

Ingredients



Group A

Mauri Choux Pastry Mix
Medium Protein Flour
Sugar

Weight (gm)

700
300
40

Group B

Hot Water
Oil
Eggs

600
200
70

1. Using paddle, dry mix Group A at slow speed for 2 mins.
2. Add in melted butter followed by hot water and mix at slow speed for 2 mins. Dough should be slightly smooth.
3. Add in eggs and continue mixing at medium speed until eggs are fully incorporated and dough for 30s.

Frying Method:

1. Preheat oil to 180°C or as per fryer instruction.
2. Fill the dough into a piping bag with star tip insert. Pipe directly into the fryer and fry for about 4 mins, or until golden brown. Frying conditions vary depending on dough scaling weight and fryer characteristics. Remove from fryer and let it cool slightly.

*Suggested serving: Served with Sugar and Cinnamon or Hot Chocolate Dip.

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