

# Churros



PT MANUNGGA PERKASA

## INGREDIENTS:

• SOKA flour	300 gr
• Cornstarch	30 gr
• Granulated sugar	100 gr
• Butter	160 gr
• Salt	2 gr
• Vanilla	5 gr
• Water	40 gr
• Eggs	3 pieces

## TOPPING INGREDIENTS:

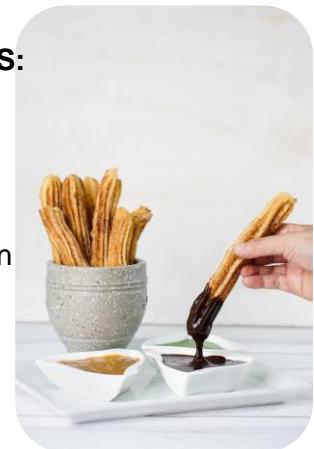
• Granulated sugar	as needed
• Ground cinnamon	as needed

## CHOCOLATE/GREEN TEA SAUCE INGREDIENTS:

• Sweetened condensed milk (white)	200 gr
• Liquid milk	60 gr
• Green tea powder	15 gr
• Cocoa powder	30 gr
• Vegetable oil	1 teaspoon
• Cornstarch	15 gr
• Water	30 gr

## CARAMEL SAUCE INGREDIENTS:

• Palm sugar	60 gr
• Butter	120 gr
• Heavy cream	120 gr
• Sweetened condensed milk (white)	30 gr



## HOW TO MAKE CHOCOLATE/GREEN TEA SAUCE:

1. Combine all ingredients except the cornstarch and water. Cook until boiling (use cocoa powder for chocolate sauce and green tea powder for green tea sauce).
2. Add the cornstarch that has been dissolved in water, stir and cook until it boils again.
3. Remove from heat and let it cool.

## HOW TO MAKE CARAMEL SAUCE:

1. Cook palm sugar, butter, heavy cream, and sweetened condensed milk until thickened. Remove from heat and let it cool.

## HOW TO MAKE CHURROS:

1. Cook granulated sugar, butter, salt, and water until boiling. Turn off the heat.
2. Add the all-purpose flour, cornstarch, and vanilla, mix until well combined, then turn the heat back on to low. Stir until the dough pulls away from the sides of the pan. Remove from heat and let it cool.
3. Add the eggs, mixing briefly with a mixer until well incorporated.
4. Transfer the dough into a piping bag with a desired nozzle.
5. Pipe the dough into the desired length and fry immediately in preheated oil.
6. Remove and, while still hot, sprinkle with the topping ingredients.
7. Serve with the prepared sauces.

**Yields approximately 30 pieces.**

RECOMENDATIONS  
FOR FLOUR THAT  
CAN BE USED

Cita Rasa Pangan Berkualitas

