

# Churros



PT MANUNGGAL PERKASA

## INGREDIENTS:

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

## TOPPING INGREDIENTS:

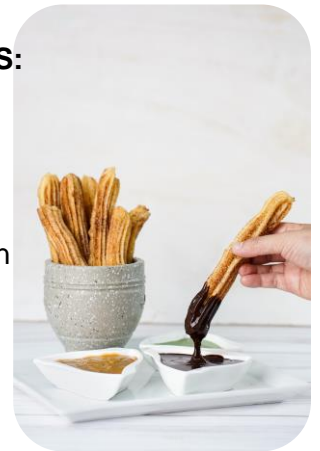
- Granulated sugar as needed
- Ground cinnamon as needed

## CHOCOLATE/GREEN TEA SAUSE 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**

