



Food For Thought Recipe and Allergen Card

Churros

100 Portions

Ingredient	Hannah Product Code	Quantity
Margarine		250g
Water		1.750 l
Plain flour		1.250 kg
Baking Powder		5 tbsp
Caster Sugar		200g

RECIPE METHOD – ALLERGENS

1. Add the butter and water to a and bring to the boil
2. Mix sugar, flour and baking powder together
3. Using a sheet of parchment paper shoot all of the flour mixture into the boiling water and butter
4. Using a wooden spoon mix the flour into the boiling water and butter and mix very well
5. Take the pan off the heat for 10 minutes and allow to rest
6. Beat the eggs in a bowl
7. Beat the eggs into the batter and allow to cool
8. Heat some oil for deep frying to 170°C
9. Using a piping bag with a star nozzle, pipe the mixture into the oil and fry for 2 minutes until golden
10. Toss in sugar and serve with the chocolate sauce

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...