Churros

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RECIPE STEP BY STEP

Components

METHOD

Recipe for approximately 80 pieces

- Choux pastry
- Caramelized milk
- Dulce creamy
- Coconut Salvador ganache
- Chocolate coating

1 Choux pastry

INGREDIENTS

- Whole Milk 250 g
- Water 250 g
- Butter 200 g
- Salt 5 g
- Flour 300 g
- Eggs 250 g

METHOD

In a saucepan, combine the milk, water, butter, and salt. Add the flour, stirring continuously with a paddle until the mixture reaches 60°C (140°F). Gradually add the eggs, mixing until smooth, homogenous dough forms. Transfer the dough to piping bag fitted with a 9 mm star (cranted) nozzle. Pipe 15 cm lengths (an éclair) onto a lined tray (approximately 13 g each). Bake in a convection oven at 160°C (320°F) for 30 minutes.

2

Caramelized milk

INGREDIENTS

Sweetened condensed milk

1 can

METHOD

Place the unopened can in pan filled with hot water. Cover with a lid and simmer in bubbling water for 2 hours. Remove the can from the water and reserve for later use

3 Dulce creamy

INGREDIENTS

- Full-fat milk 250 g
- UHT cream 35% 250 g
- Vanilla beans 2 g
- Egg yolks 100 g
- Gelatin mass (180 bloom, 1:5 ratio) 30 g
- Salt 2 g
- **Veliche Euphoria Caramel chocolate 250 g**
- Caramelized milk 120 g

METHOD

In a saucepan, combine the milk, cream, vanilla and egg yolks. Cook gently, stirring, until the mixture reaches 85°C (185°F). Remove from heat and stir in the gelatin mass. Pour the hot mixture over chocolate, salt and caramelized milk. Blend until smooth and fully emulsified. Cover and refrigerate until set.

4 Coconut salvador ganache

INGREDIENTS

- UHT cream 35% 200 g
- Coconut milk 18-20% fat 250 g
- Honey 50 g
- **Veliche Usulután 65 dark chocolate 250 g**
- UHT cream 35% 200 g

METHOD

Warm the cream and coconut milk to around 80°C (176°F). Pour over the chocolate and honey, then mix until smooth. Add the remaining 200 g liquid cream and blend to create a silky emulsion. Cover and refrigerate overnight. Whip before using.

5

Chocolate coating

INGREDIENTS

- Veliche Usulután 65 dark chocolate 15 g
- Veliche Euphoria Caramel chocolate 375 g
- Veliche Cocoa Butter 150 g

METHOD

Melt the cocoa butter around 60°C (140°F). Pour over chocolates and mix until smooth. Use the coating at 33-35°C (91–95°F).

6

Assembly

METHOD

Fill the baked choux pastries (churros) with the dulce creamy and freeze. Once frozen, insert a wooden stick lengthwise into each pastry. Using a 4 mm round nozzle, pipe slightly spaced lines of whipped coconut Salvador ganache over each churro. Return to the freezer to set the ganache.

Dip the chilled churros in the chocolate coating, and then immediately sprinkle with sifted shredded white coconut.