

Churros





Casa SolanaTM Churros



Churros, a straight donut-like stick that is enjoyed by all ages! The traditional churro is rolled in a cinnamon-sugar mixture and served with a slightly crispy exterior and warm center.

A versatile snack, dessert or anytime item, Casa Solana[™] churros offer delicious authentic taste with minimal labor.

SERVING SUGGESTIONS

CHURROS SUNDAE

Place warm churros in tall ice cream glass. Place one scoop of ice cream around churros in ice cream glass. Drizzle ice cream with caramel syrup.

CHURROS DIPPERS

Fill three round dishes with different dessert dipping sauces. Dip warm churros into the bowls. Add suggested toppings to the sauces.

CHURROS TOWER

Pour a large circle of caramelized sugar onto serving plate. Place 1/2 scoop of ice cream on top of caramelized sugar. Break warm churros into varying lengths. Arrange churros in ice cream for a "tower" look.

VARIATION:

- Use fruit filled churros for added fruit filling
- Drizzle plate with chocolate or caramel syrup

TOPPINGS:

- Top with chocolate syrup and a cherry
- Garnish with fresh raspberries and decorative dark chocolate forms
- Dust with powdered sugar

PRODUCT BENEFITS

STANDARD OVEN

- Breakfast, Dessert or Anytime Snack
- Perfect Branded Menu Products
- Great for Theme Parks and Restaurants

HEATING INSTRUCTIONS

STANDARD OVEN

- 1. Preheat oven to 400° F
- 2. Place churro flat on wire rack
- 3. Heat for 4 4 1/2 minutes

CONVECTION OVEN

- 1. Preheat oven to 350° F
- 2. Place churro flat on wire rack
- 3. Heat for 3 1/2 4 minutes
- * FOR BEST RESULTS DO NOT MICROWAVE CHURROS





