

FABRICADO EN ESPAÑA POR

MADE IN SPAIN BY

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ELABORACIÓN DE LOS CHURROS

PREPARATION DES CHURROS

PREPARING THE CHURROS

ZUBEREITUNG DER "CHURROS"

ELABORAÇÃO DOS CHURROS

Bernar



PUT "CHURROS" INTO EVERYONE'S MOUTH!

THEY ARE DELICIOUS, TASTY, AND LIGHT.

Real Spanish Churros (1) are a delight to the palate at whatever age, at all hours of the day, eaten alone or dunked in coffee, hot rich chocolate, milk... For breakfast, lunch, tea time, dessert...

EASY AND QUICK TO MAKE

It takes just 10 minutes with a BERNAR Churrera (2).

1). The Spanish Churro (pronounced "choorroh" has no adequate English translation but may be described as an "extruded fritte-finger". It is delicious!

2). A "Churrera" (pronounced "choorrraira") is an apparatus for making "Churros". The BERNAR Churrera is the best, of course!

THEY ARE PERFECT TO KEEP THE NUTRITIONAL BALANCE

The natural ingredients -plain flour, water, vegetal oil- used in the traditional recipe include them into the principles of the Mediterranean Diet.

The Churros are recommended as a healthy product, in contrast to other pastry elements with higher content of saturated fats.

THE "CHURROS"

The traditional recipe

Churros are made with a plain dough, pressed in a BERNAR churrera and fried in deep hot vegetable oil.

Plain wheat flour 250 g.

Water 250 cc

A good pinch of salt

These quantities are approximate for four persons, enough to fill the Churrera.

Sift the flour in a mixing bowl while bringing the salted water to the boil. Pour the boiling water over the flour, stirring lightly to obtain a compact dough -just 30 seconds of stirring should be enough. It doesn't matter if there are some lumps, they will disappear with the inter-nal pressure of the churrera.

The dough should be compact, never soft or fluid.

PREPARING THE CHURROS

Put enough oil to cover the churros in a frying pan and bring it to the boil.

Select the nozzle mould you prefer and put it on the lower end of the churrera. Be sure the lid is well fitted (with a little twist).

Load your BERNAR churrera with dough, taking care not to allow air pockets to form. It is not necessary to fill the churrera right up.

Close the churrera with the knob lid, and turn it so that the ram press down the dough. To remove air pockets put a finger over the mould hole until you feel the dough pressure.

CAUTION: *The cover of the churros mould must be tightly turned in order to avoid the risk of its falling down in the boiling oil. It could be dangerous.*

Keep turning the knob so that the dough is squeezed out in a ribbon, which can be cut into lengths with kitchen scissors as it emerges, to be deep fried in very hot vegetable oil. You can too let the dough uncut and fry it in spiral or loop form.

These instructions are illustrated on the central pages.


Golden and crisp, the Churros should be served, well dripped, on a warm dish, and sprinkled with caster sugar. They should be eaten while still hot, for they will conserve their full flavour, aroma, and digestibility.

As ever, the best quality ingredients give the best results.



OTHER RECIPES AND USES OF THE CHURRERA

There are some variations of the traditional recipe and those interested in cookery may find variants, such as using milk in place of water, adding butter or eggs, and cooking the dough for a few minutes.

CORN CRUSTS

It is very easy to prepare these delicious fritters, more tasty and healthy than the packed ones, using corn flour in place of wheat flour and putting the mould .

FRESH PASTA (Tagliatelli)

Use the mould  .

FREEZING THE CHURROS

If you want, you can freeze the churros. Put the raw churros on a dish, living room between them to avoid they stick together. Stock them in bags when the dough is hard. You don't need defrost them before frying.

CLEANING INSTRUCTIONS

Put the churrera in warm water immediately after having used it to easily wipe it, avoiding so the dough becomes hard and sticks to the machine. Unsuitable for dishwashers.



DE PREPARACIÓN SENCILLA Y RÁPIDA
LA PRÉPARATION EST SIMPLE ET RAPIDE
EASY AND QUICK TO MAKE
EINFACHE UND SCHNELLE ZUBEREITUNG
DE PREPARAÇÃO SIMPLES E RÁPIDA



Unos 10 minutos con la ayuda de una churrera BERNAR.
Environ 10 minutes à l'aide de l'appareil de churros BERNAR.
It takes just 10 minutes with a BERNAR Churrera
In 10 Minuten mit Hilfe eines Spritzkuchengerätes von BERNAR.
Uns 10 minutos com ajuda de uma churreira BERNAR.