



Recetas
Recettes
Recipes
Rezeptbuch



www.ilsa.es

TALLERES ILSA, S.A.



Fabricación de artículos para uso alimentario

C/ Uzbina, 29. Pol. Ind. Jundiz - 01015 Vitoria (SPAIN)



P.O.Box 364 - 01080 Vitoria (SPAIN)

Fax: +34 945 26 06 48 | Tel.: +34 945 26 10 99 | e-mail: ilsa@ilsa.es



• CHURROS (serves 6)

Ingredients: 22 level spoonfuls each of flour, oil, salt, and sugar

Put 15 spoonfuls of water, 1 of oil, 1 of sugar and a pinch of salt into a small saucepan. Allow the mixture to come to a boil, and add the flour, stirring constantly with a spatula for 30 seconds or until the dough is smooth.

Remove the saucepan from the hob, cover the dough with a moist cloth and allow it to stand for 10 minutes. Put the dough in the CHURRERA ILSA. Pump the lever to push the dough into a frying pan full of hot oil. Fry the churros, remove from the oil, and sprinkle with sugar. Serve.



• CHURROS (serves 4)

1 cup water, 1 cup flour, a pinch of salt, 1 spoonful butter, extra virgin olive oil, 200 gr sugar

Sieve the flour.

Heat the water in a saucepan, add butter and salt. Bring the water to a boil, stirring constantly with a wooden spoon until the mixture shrinks away from the edges of the saucepan. If the dough seems too stiff, add a bit of water to soften it.

Allow to stand until the dough cools off.

Place the dough in the churro maker and push it into the hot oil, cutting the churros to the desired size.

Make sure the churros do not stick together. Drain the churros on a dish lined with paper towels and sprinkle with sugar.

• GLUTEN-FREE CHURROS. FOR PEOPLE WITH COELIAC DISEASE

You can use the above recipes, substituting the flour for GLUTEN-FREE flour mixed with a bit of fine corn flour.

• SHORTBREAD PASTRIES OR TEA PASTRIES

Ingredients: 100 gr icing sugar, 200 gr butter, 300 gr flour, vanilla-flavoured sugar, the rind of one lemon, finely shredded. Flavouring to taste. Place all the ingredients in a bowl and mix by hand. To make marbled dough, add 1 spoonful of cocoa to one third of the dough and mix it with half a teaspoon of butter. Place the dough in the CHURRERA ILSA, choose the desired shape, and bake the pastries on an oven tray.



• SHORTBREAD STARS

Ingredients: 200 gr butter, 150 gr powdered sugar, 1 egg, 1 egg yolk, 350 gr flour and your choice of flavouring. Icing: Rum glazing.

Mix together the butter, sugar, egg, egg yolk, and flavouring until frothy. Mix in the flour. Place the dough in the CHURRERA ILSA, choose the star-shaped cutter, and bake the pastries on an oven tray. Bake the pastries, remove from the hob, and coat with the icing.

• COCOA RINGS

Ingredients: 170 gr butter, 1 egg yolk, 120 gr sugar, 60 gr grated hazelnuts, 250 gr flour, 30-40 gr cocoa, vanilla-flavoured sugar. Icing: Lemon glazing.

Mix together the butter, sugar, egg yolk, and vanilla-flavoured sugar until frothy. Add the grated hazelnuts, cocoa, and flour. Place the dough in the CHURRERA ILSA and put the rings on an oven tray while it is cold and ungreased. Bake until golden, leave to cool, and coat with the lemon icing. Sprinkle with coloured sugar or chopped nuts.

• VANILLA HORNS

Ingredients: 350 gr flour, 210 gr butter, 110 gr grated walnuts, 2 egg yolks, 110 gr confectioners sugar.

Mix the ingredients on the tabletop and place the dough in the CHURRERA ILSA. Make little pencil-like bars, cut to the desired length, and shape them into horns. Bake until golden, and sprinkle with a mix of sugar and two packets of vanilla-flavoured sugar while still hot.

• ANISEED COOKIES

Ingredients: 200 gr sugar, 220 gr flour, 1 packet vanilla-flavoured sugar, 3 eggs, 1 teaspoon anise liqueur.

Beat the sugar and eggs together until frothy. Add the sugar and anise liqueur. Place the dough in the CHURRERA ILSA and shape into cookies over a greased hotplate (use the three-pointed star shape). Allow the dough to dry overnight and bake the following day in a moderately hot oven.

• WINTER PASTRY

Ingredients: 125 gr butter, 100 gr sugar, 1 egg, 50 gr grated almonds, 250 gr flour, 1 packet vanilla-flavoured sugar.

Mix the butter, sugar and egg together and beat until frothy. Add the remaining ingredients. Place the dough in the CHURRERA ILSA, choose the desired shape, and place the cut dough on an oven tray. Bake until golden, paint with beaten egg white, and sprinkle generously with caster sugar.

• HUSSAR PASTRY

Ingredients: 140 gr butter, 70 gr sugar, 2 egg yolks, 210 gr flour, a dash of grated lemon rind, and jam for the filling.

Mix the ingredients by hand until the dough is smooth. Place the model with the little legs facing downwards in the CHURRERA ILSA and make 5 gr shapes onto the oven tray. Use a wooden spoon to make little grooves in the shapes. Fill the grooves with jam and bake in the oven.

• ALMOND BARS

Ingredients: 100 gr butter, 100 gr sugar, 2 egg yolks, 200 gr flour, 100 gr grated almonds, vanilla-flavoured sugar, and one lemon rind, grated. Mix the ingredients and knead until the dough is smooth. Place the dough in the CHURRERA ILSA, choose the desired shape, and place the cut dough on an oven tray. Bake, coat with chocolate glazing, and sprinkle with chopped almonds.

• ASSORTED PASTRIES

Ingredients: 100 gr butter, 100 gr sugar, 1 egg yolk, 300 gr flour, 100 gr grated almonds, 2 grated lemon rinds, 1 grated orange rind, 2 packets vanilla-flavoured sugar, 30 gr cocoa.

Mix all the ingredients except the flour until frothy. Stir in the flour. Cut the dough into halves. Add the lemon rind and vanilla-flavoured sugar to one half.

Add the orange rind and cocoa to the other half. Place a layer of light-coloured dough, roll it up, and wrap it up with the a layer of dark dough. Place the dough in the CHURRERA ILSA, choose the desired shape, put the pastries on an oven tray and bake.

• PROFITEROLES WITH CHOCOLATE

Ingredients: 1/2 l. water, 250 g flour, 1 bar of chocolate, 190 g butter, 8 eggs, pastry cream, sugar, milk and salt.

Add the butter to the hot water and then add the flour, a pinch of salt and another of sugar. Remove from the heat and mix in the egg yolks, one by one. Fill the ILSA CRULLER MAKING APPLIANCE and place small portions on an oven tray that has previously been greased with butter. Bake at 180°C for 20 minutes. Fill the profiteroles with pastry cream and cover in chocolate that has been melted in a little bit of milk.

• FRITTERS

Ingredients: 1/4 l. milk, 150 g butter, 150 g flour, a pinch of bicarbonate, 4 eggs. Place the milk and butter in a pan. When it starts to boil, add the flour and stir with a wooden spoon. Once mixed, remove from the heat and add the eggs, one at a time, mixing them carefully with the spoon to create a compact dough. Fill the ILSA CRULLER MAKING APPLIANCE and place little balls of dough in a frying pan with abundant oil at a moderate temperature.

• CROQUETTES

Ingredients: Milk, salt, flour, diced ham and diced boiled eggs.

Place a little milk in a hot frying pan and mix in the flour bit by bit. Gradually add more flour and milk while stirring with a wooden spoon until you obtain a fine dough. Stir in the ham and egg. Cook the dough until it obtains a certain consistency. Once cold, fill the ILSA CRULLER MAKING APPLIANCE and make small rolls. Coat the said rolls in egg and breadcrumbs, fry in abundant oil and serve.



• SPAGHETTI, LONG PASTA...

Ingredients: 500 g flour, 5 eggs, salt and water.

Form a mound with the flour on the work surface. Make a crater. Crack the eggs into the crater and add a pinch of salt. Mix the flour and the eggs using the tips of your fingers. Knead until the dough presents an elastic texture. Shape into a ball and let it stand for one hour covered with a damp cloth.

- We recommend using fine flour and sifted powdered sugar in all recipes.
- When using almonds and walnuts, these should be finely ground (we recommend the ILSA nut cracker and ILSA Graters)
- The dough should be correctly kneaded so that it presents the necessary elasticity.