

# Chocolatine Churro

PORTIONS	PREPARATION TIME	COOK TIME
1	30 min	18-22 min

SUGGESTED MOMENTS OF CONSUMPTION :

BREAKFAST	LUNCH	BRUNCH	APPETIZER
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RECIPE CREATED BY  
Katherine Duris, Chef

## / List of ingredients



Perfect chocolatine 59040  
Quantity: 1

2 tbsp. Sugar

1 tsp. Ground cinnamon

BRIDOR



## / Preparation steps

STEP 1

Thaw at room temperature for 30 minutes while pre-heating the oven to 350°F.

STEP 2

Once chocolatine has partially thawed and exterior looks glossy, sprinkle enough cinnamon sugar to cover the entire chocolatine.

STEP 3

Bake in the pre-heated 350°F oven for 18-22 minutes, until golden brown.

STEP 4

Allow to cool for 20 minutes before serving.