



CHIACCHIERE WITH CEREALS AND PISTACHIO

ITALIAN FRIED PASTRIES WITH PISTACHIO TOPPING - CARNIVAL SEASON

DIFFICULTY LEVEL



CEREAL CHIACCHIERE

INGREDIENTS

DOLCE FORNO MAESTRO	g 600
TYPE 00 STRONG FLOUR	g 500
DECORGRAIN	g 100
SALT	g 5
RUM	g 100
EGGS	g 50
EGG YOLKS	g 75
UNSALTED BUTTER 82% FAT	g 70
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 5
WATER	g 120

PREPARATION

- Mix the ingredients all together in a planetary mixer with the hook.
- Put the dough to cool in the refrigerator for at least 2 hours.
- Give three folds to three and roll the dough very thin.
- Roll out the dough very thin in the dough sheeter.
- Form the chatter using a knurled wheel.
- Fry with FRITTOIL at 180-190 ° C until golden brown.

PISTACHIO DECORATION

INGREDIENTS

NOBEL PISTACCHIO	To Taste
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PREPARATION

- Melt the NOBEL PISTACHIO with a microwave at about 40 °C and decorate the chiacchiere by forming irregular stripes on the surface.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER