



TORTELLI WITH FRUIT CREAM

FRIED TORTELLI FILLED WITH FRUIT CREAM

DIFFICULTY LEVEL   

CINNAMON TORTELLI

INGREDIENTS		PREPARATION
BONNY	g 1000	In a planetary mixer with the thick-wire whisk attachment, mix all the ingredients at medium speed for 4-5 minutes or until there are no lumps left.
EGGS	g 1000	
WATER	g 1000	Trasfer the mixture into the proper pastry bag fitted with n° 9 plain piping tube, pipe out dollops of mixture straight into the oil at 180-190°C and fry for 5-6 minutes.
CINNAMON POWDER	g 20	

FRUIT CREAM

INGREDIENTS		PREPARATION
TOP CREAM	g 350	Mix with the whisk the fruit juice chosen with TOP CREAM until you get a cream whitout lumps.
FRUIT JUICE - RECOMMENDED FLAFORS: APPLE, PEAR, BLUEBERRY, PINEAPPLE, POMEGRANATE	g 1000	When the tortelli are warm, with the piping bag, fill with fruit cream.

DECORATION

INGREDIENTS		PREPARATION
BIANCANEVE PLUS	To Taste	Dust the surface of the tortelli with BIANCANEVE or BIANCANEVE HR

RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER