



LEMON AND GINGER TORTELLINI

LEMON AND GINGER TORTELLINI

INGREDIENTS

BONNY	g 1000
EGGS	g 1000
WATER	g 1000
PASTA FRUTTA ORO LEMON - CESARIN	g 320
FRESH GRATED GINGER	g 32

PREPARATION

- 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.

FINAL COMPOSITION

- 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.

RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF