



RICOTTA FRIED CHOUX

CARNIVAL FRIED SWEETS WITH FRESH RICOTTA

DIFFICULTY LEVEL



FRITTERS

INGREDIENTS

| | |
|----------------------------|-----------|
| BONNY | g 1000 |
| EGGS - AT ROOM TEMPERATURE | g 1250 |
| WATER | g 500 |
| FRESH RICOTTA | g 500-600 |

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 4-5 minutes, until you obtain a batter with no lumps left.

Transfer the batter into a pastry bag fitted with the n°9 plain piping tube and pipe some dollops of batter straight into the frying oil.

Fry at 180°C for about 5-6 minutes.

DECORATION

INGREDIENTS

| | |
|-----------------|----------|
| BIANCANEVE PLUS | To Taste |
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FINAL COMPOSITION

Place onto a rack or transfer onto a oil-absorbing paper and let the excess oil drip off for a short time, then roll the sweets into the sugar.

As a delicious alternative, you can fill the fried choux with custard and sprinkle them with BIANCANEVE PLUS.