



# APPLE FRIED CHOUX

## CARNIVAL FRIED SWEETS WITH APPLES

DIFFICULTY LEVEL



### FRITTERS

#### INGREDIENTS

- BONNY
- WATER
- EGGS - AT ROOM TEMPERATURE
- FRUTTIDOR MELA 70%

- g 1.000
- g 1.500
- g 500
- g 1.000

#### PREPARATION

Mix BONNY, water and eggs in a mixer with the whisk attachment at medium speed for 4-5 minutes, or until you obtain a batter with no lumps left.

Combine FRUTTIDOR MELA to the mixture, by stirring for a short time.

Pour some dollops of batter straight into the frying oil.

Fry at 180°C for about 5-6 minutes.

### DECORATION

#### INGREDIENTS

- BIANCANEVE PLUS
- To Taste

#### 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.

When cooled down, dust the fried choux with BIANCANEVE PLUS.