



## PEAR FRIED CHOUX

### CARNIVAL FRIED SWEETS WITH PEARS

DIFFICULTY LEVEL



#### FRITTERS

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##### INGREDIENTS

BONNY  
WATER  
EGGS - AT ROOM TEMPERATURE  
FRUTTIDOR PERA

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 PERA 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

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##### 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.