



## FRIED CHOUX, ZEPPOLE AND BIGNOLE

### FRIED SWEETS

#### DIFFICULTY LEVEL



#### FRIED CHOUX-ZEPPOLE-BIGNOLE

##### INGREDIENTS

BONNY	g 1.000
EGGS	g 1.000
WATER	g 1.000

##### 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.

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.

#### 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 sweets with custard and sprinkle them with BIANCANEVE PLUS.