



RAISIN FRIED CHOUX

CARNIVAL FRIED SWEETS

DIFFICULTY LEVEL



FRITTER DOUGH

INGREDIENTS

| | |
|-------------|-----------|
| FRIBOL | g 1000 |
| EGGS | g 200 |
| WATER | g 200-240 |
| RAISINS | g 200 |
| FRESH YEAST | g 30 |

PREPARATION

Knead all the ingredients together except for the raisins until velvet smooth.

Carefully combine the raisins.

Leave to rest at room temperature for 10 minutes.

FINAL COMPOSITION

Portion the dough out into the desired size.

Put in the proofer room at 30-32°C, with relative humidity of about 70-80%, for 40-50 minutes.

Cut the dough into small pieces and fry in oil at 170-180°C until golden-brown.