BONNY

PASTRY OTHER PASTRY MIXES

Pastry mix with no hydrogenated fats, specially designed to make fried sweets (like Italian zeppole). End products will be marked by excellent flavour, texture and golden-brown tint. Fried sweets made with BONNY boast low absorption of oil, which make them extremely light and lend them outstanding tender texture. Moreover, because of the cold process, you save the time of cooking the batter, which is immediately usable.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070093

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Eggs

Cross-contaminations

Soybeans

Milk

Nuts

Mustard

INFO

Description
mix in powder for fritters, zeppole and other fried sweets. Without hydrogenated fats.

Denomination
semi-finished product for fried specialities based on eggs.

Directions for use
BONNY_____ 1000 g
whole eggs_____ 1000 g
water_____ 1000 g
Mix in planetary at medium speed for 4/5 minutes with whisk reaching a mixture without any lumps.
Using the proper pastry bag n.9 dose small quantities of mixture directly in the oil at 180-190°C and fry for 5-6 minutes. After short dripping of oil on grid or blotting paper, roll the sweet in sugar.
A favourable alternative can be reached stuffing them with custard cream and dusting with icing sugar.