



RAISIN FRIED CHOUX

chef Basic level

CARNIVAL FRIED SWEETS

FRITTER DOUGH

Ingredients

FРИБОЛ

eggs

water

raisins

fresh yeast

Preparation

1000g Knead all the ingredients together except for the raisins until velvet smooth.

200g Carefully combine the raisins.

200-240g Leave to rest at room temperature for 10 minutes.

200g

30g

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.