



RAISIN FRIED CHOUX

👤 Basic level

CARNIVAL FRIED SWEETS

FRITTER DOUGH

Ingredients

FRIBOL

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.