

RAISIN FRIED CHOUX

☐ Basic levelCARNIVAL FRIED SWEETS

FRITTER DOUGH

INGREDIENTS PREPARATION

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

eggs 200g Carefully combine the raisins.

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

raisins 200g fresh yeast 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 $^{\circ}\text{C}$ until golden-brown.