



RICOTTA FRIED CHOUX

🏠 Basic level

CARNIVAL FRIED SWEETS WITH FRESH RICOTTA

FRITTERS

BONNY

eggs - at room temperature
water
fresh ricotta

1000g
1250g
500g
500-600g

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 4-5 minutes, until you obtain a batter with no lumps left. Transfer the batter into a pastry bag fitted with the n°9 plain piping tube and pipe some dollops of batter straight into the frying oil. Fry at 180°C for about 5-6 minutes.

FINAL COMPOSITION

Place onto a rack or transfer onto a oil-absorbing paper and let the excess oil drip off for a short time, then roll the sweets into the sugar.

As a delicious alternative, you can fill the fried choux with custard and sprinkle them with BIANCANEVE PLUS.