

RICOTTA FRIED CHOUX

Basic level

CARNIVAL FRIED SWEETS WITH FRESH RICOTTA

FRITTERS

BONNY	1000g
eggs - at room temperature	1250g
water	500g
fresh ricotta	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.

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