



TORTELLI WITH FRUIT CREAM

chef Intermediate level

Fried tortelli filled with fruit cream

CINNAMON TORTELLI

INGREDIENTS

BONNY

eggs

water

cinnamon powder

PREPARATION

1000g In a planetary mixer with the thick-wire whisk attachment, mix all the ingredients at medium speed for 4-5 minutes or until there are no lumps left.
20g Transfer the mixture into the proper pastry bag fitted with n° 9 plain piping tube, pipe out dollops of mixture straight into the oil at 180-190°C and fry for 5-6 minutes.

FRUIT CREAM

INGREDIENTS

TOP CREAM

fruit juice

PREPARATION

350g Mix with the whisk the fruit juice chosen with TOP CREAM until you get a cream without lumps.
1000g When the tortelli are warm, with the piping bag, fill with fruit cream.

DECORATION

INGREDIENTS

BIANCANEVE PLUS

PREPARATION

qb Dust the surface of the tortelli with BIANCANEVE or BIANCANEVE HR