



TORTELLI WITH FRUIT CREAM

👤 Intermediate level

Fried tortelli filled with fruit cream



RECIPE CREATED BY:

Marco De Grada
Pastry chef

CINNAMON TORTELLI

BONNY

eggs
water
cinnamon powder

1000g
1000g
1000g
20g

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. Trasfer 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

TOP CREAM

fruit juice

350g
1000g

Mix with the whisk the fruit juice chosen with TOP CREAM until you get a cream whitout lumps. When the tortelli are warm, with the piping bag, fill with fruit cream.

DECORATION

BIANCANEVE PLUS

qb

Dust the surface of the tortelli with BIANCANEVE or BIANCANEVE HR