



LEMON AND GINGER TORTELLINI

👤 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

LEMON AND GINGER TORTELLINI

BONNY

eggs
water
Pasta Frutta Oro lemon - Cesarin
fresh grated ginger

1000g
1000g
1000g
320g
32g

- 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.

FINAL COMPOSITION

- 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.

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GROUP

Extraordinary
made simple.