

LEMON AND GINGER TORTELLINI

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

LEMON AND GINGER TORTELLINI

BONNY	1000g
eggs	1000g
water	1000g
Pasta Frutta Oro lemon - Cesarin	320g
fresh grated ginger	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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Extraordinary made simple.