



LEMON AND GINGER TORTELLINI

👤 Intermediate level

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INGREDIENTS

BONNY

eggs

water

Pasta Frutta Oro lemon - Cesarin

fresh grated ginger

PREPARATION

1000g - In a planetary mixer with the thick-wire whisk attachment, mix all the
1000g ingredients at medium speed for 4-5 minutes or until there are no lumps
1000g left.
320g
32g

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.