



PEAR FRIED CHOUX

🏠 Basic level

CARNIVAL FRIED SWEETS WITH PEARS

FRITTERS

BONNY

water

eggs

FRUTTIDOR PERA

1.000g

1.500g

500g

1.000g

Mix BONNY, water and eggs in a mixer with the whisk attachment at medium speed for 4-5 minutes, or until you obtain a batter with no lumps left.

Combine FRUTTIDOR PERA to the mixture, by stirring for a short time.

Pour some dollops of batter straight into the frying oil. Fry at 180°C for about 5-6 minutes.

FINAL COMPOSITION

Place onto a rack or transfer onto a oil-absorbing paper and let the excess oil drip off for a short time, then roll the sweets into the sugar.

When cooled down, dust the fried choux with BIANCANEVE PLUS.

irca
GROUP

Extraordinary
made simple.