

PEAR FRIED CHOUX

Basic level

CARNIVAL FRIED SWEETS WITH PEARS

FRITTERS

BONNY	1.000g
water	1.500g
eggs	500g
FRUTTIDOR PERA	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.

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