

# PEAR FRIED CHOUX

☐ Basic level

CARNIVAL FRIED SWEETS WITH PEARS

## **FRITTERS**

#### **INGREDIENTS**

eggs

BONNY water

FRUTTIDOR PERA

### **PREPARATION**

1.000g Mix BONNY, water and eggs in a mixer with the whisk attachment at1.500g medium speed for 4-5 minutes, or until you obtain a batter with no lumps

500g left.

1.000q 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.