

SALTED CARAMEL TORTELLI

Intermediate level

Fried tortelli filled with salted caramel cream



RECIPE CREATED BY:

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Pasticciere e Gelatiere

CINNAMON TORTELLI

BONNY	1000g	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. 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.
eggs	1000g	
cinnamon powder	5g	
water	1000g	

SALTED CARAMEL FILLING

CHOCOCREAM CARAMEL FLEUR DE SEL	qb	When the tortelli are warm, with the piping bag, fill with CHOCOCREAM CARAMEL FLEUR DE SEL.

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Extraordinary made simple.