



SALTED CARAMEL TORTELLI

👨🍳 Intermediate level

Fried tortelli filled with salted caramel cream

CINNAMON TORTELLI

INGREDIENTS

BONNY

eggs
cinnamon powder
water

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
5g left.
1000g 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.

SALTED CARAMEL FILLING

INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL

PREPARATION

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