



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

eggs
cinnamon powder
water

1000g
1000g
5g
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.

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.

irca
GROUP

Extraordinary
made simple.