



# 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

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