



SALTED CARAMEL TORTELLI

chef 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 ingredients at medium speed for 4-5 minutes or until there are no lumps left.
5g
1000g Transfer 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.