

# ORANGE TORTELLI AND CLOVES

Intermediate level




RECIPE CREATED BY:

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Pastry Chef


## ORANGE TORTELLI AND CLOVES

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|---|---|
| BONNY | 1000g |
| eggs | 1000g |
| water | 1000g |
| Pasta Frutta Oro orange - Cesarin | 320g |
| Clove | 20g |

- Heat the water to 70/80° C, insert the cloves and leave to soak overnight covered with plastic wrap.
- 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.

## FINAL COMPOSITION

- 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 6-7 minutes.


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Extraordinary made simple.