



# ORANGE TORTELLI AND CLOVES

👤 Intermediate level



**RECIPE CREATED BY:**

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Pastry Chef

## ORANGE TORTELLI AND CLOVES

### BONNY

eggs  
water  
Pasta Frutta Oro orange - Cesarin  
Clove

1000g  
1000g  
1000g  
320g  
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.

**irca**  
GROUP

Extraordinary  
made simple.