

# **ORANGE TORTELLI AND CLOVES**

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#### **INGREDIENTS**

BONNY

eggs

water

Pasta Frutta Oro orange - Cesarin

Clove

#### **PREPARATION**

 $1000g\,\,$  - Heat the water to  $70/80^{\circ}$  C, insert the cloves and leave to soak overnight

1000g covered with plastic wrap.

1000g  $\,$  - In a planetary mixer with the thick-wire whisk attachment, mix all the

 $_{
m 320g}$  ingredients at medium speed for 4-5 minutes or until there are no lumps

20g 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.