



ORANGE TORTELLI AND CLOVES

chef Intermediate level

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INGREDIENTS

BONNY

eggs

water

Pasta Frutta Oro orange - Cesarin

Clove

PREPARATION

1000g - Heat the water to 70/80° 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

320g ingredients at medium speed for 4-5 minutes or until there are no lumps

20g left.

Final composition

- 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 6-7 minutes.