

FRIED CHOUX, ZEPPOLE AND BIGNOLE

Basic level

FRIED CHOUX-ZEPPOLE-BIGNOLE

INGREDIENTS BONNY

eggs

water

PREPARATION

1.000g In a planetary mixer with the thick-wire whisk attachment, mix all the 1.000g ingredients at medium speed for 4-5 minutes or until there are no lumps 1.000g left.

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 5-6 minutes.

Final composition

Place onto a rack or transfer onto a oil-absorbing paper and let the excess oil drip off for a short time, then roll the sweets into the sugar. As a delicious alternative, you can fill the fried sweets with custard and sprinkle them with BIANCANEVE PLUS.