



# FRIED CHOUX, ZEPPOLE AND BIGNOLE

👤 Basic level

FRIED SWEETS

## FRIED CHOUX-ZEPPOLE-BIGNOLE

BONNY

eggs  
water

1.000g  
1.000g  
1.000g

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. 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.

**irca**  
GROUP

Extraordinary  
made simple.