

FRIED CHOUX, ZEPPOLE AND BIGNOLE

Basic level

FRIED SWEETS

FRIED CHOUX-ZEPPOLE-BIGNOLE

BONNY	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.
eggs	1.000g	
water	1.000g	

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.

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