



## TORTELLI WITH FRUIT CREAM

### FRIED TORTELLI FILLED WITH FRUIT CREAM

DIFFICULTY LEVEL



#### CINNAMON TORTELLI

##### INGREDIENTS

BONNY  
EGGS  
WATER  
CINNAMON POWDER

g 1000  
g 1000  
g 1000  
g 20

##### PREPARATION

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.

#### FRUIT CREAM

##### INGREDIENTS

TOP CREAM  
FRUIT JUICE - RECOMMENDED FLAFORS: APPLE, PEAR, BLUEBERRY, PINEAPPLE, POMEGRANATE

g 350  
g 1000

##### PREPARATION

Mix with the whisk the fruit juice chosen with TOP CREAM until you get a cream whitout lumps.  
When the tortelli are warm, with the piping bag, fill with fruit cream.

#### DECORATION

##### INGREDIENTS

BIANCANEVE PLUS

To Taste

##### PREPARATION

Dust the surface of the tortelli with BIANCANEVE or BIANCANEVE HR



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER