



## ORANGE TORTELLI AND CLOVES

### ORANGE TORTELLI AND CLOVES

---

#### INGREDIENTS

BONNY  
EGGS  
WATER  
PASTA FRUTTA ORO ORANGE - CESARIN  
CLOVE

g 1000  
g 1000  
g 1000  
g 320  
g 20

#### PREPARATION

- Heat the water to 70/80° C, insert the cloves and leave to soak overnight covered with plastic wrap.  
- 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.

#### FINAL COMPOSITION

- 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 6-7 minutes.



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF