



PEAR AND CINNAMON TORTELLI

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INGREDIENTS

BONNY	g 1000
EGGS	g 1000
WATER	g 1000
PASTA FRUTTA ORO PEAR - CESARIN	g 320
CINNAMON POWDER	g 24

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.

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 5-6 minutes.



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF