



## RICOTTA FRIED CHOUX

### CARNIVAL FRIED SWEETS WITH FRESH RICOTTA

DIFFICULTY LEVEL



#### FRITTERS

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##### INGREDIENTS

BONNY  
EGGS - AT ROOM TEMPERATURE  
WATER  
FRESH RICOTTA

g 1000  
g 1250  
g 500  
g 500-600

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 4-5 minutes, until you obtain a batter with no lumps left.

Transfer the batter into a pastry bag fitted with the n°9 plain piping tube and pipe some dollops of batter straight into the frying oil.

Fry at 180°C for about 5-6 minutes.

#### DECORATION

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##### INGREDIENTS

BIANCANEVE PLUS

To Taste

##### 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 choux with custard and sprinkle them with BIANCANEVE PLUS.