



PEAR FRIED CHOUX

CARNIVAL FRIED SWEETS WITH PEARS

DIFFICULTY LEVEL



FRITTERS

INGREDIENTS

BONNY
WATER
EGGS - AT ROOM TEMPERATURE
FRUTTIDOR PERA

g 1.000
g 1.500
g 500
g 1.000

PREPARATION

Mix BONNY, water and eggs in a mixer with the whisk attachment at medium speed for 4-5 minutes, or until you obtain a batter with no lumps left.
Combine FRUTTIDOR PERA to the mixture, by stirring for a short time.
Pour some dollops of batter straight into the frying oil.
Fry at 180°C for about 5-6 minutes.

DECORATION

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.

When cooled down, dust the fried choux with BIANCANEVE PLUS.