



## RAISIN FRIED CHOUX

### CARNIVAL FRIED SWEETS

DIFFICULTY LEVEL



#### FRITTER DOUGH

##### INGREDIENTS

FRIBOL	g 1000
EGGS	g 200
WATER	g 200-240
RAISINS	g 200
FRESH YEAST	g 30

##### PREPARATION

Knead all the ingredients together except for the raisins until velvet smooth.

Carefully combine the raisins.

Leave to rest at room temperature for 10 minutes.

##### FINAL COMPOSITION

Portion the dough out into the desired size.

Put in the proofer room at 30-32°C, with relative humidity of about 70-80%, for 40-50 minutes.

Cut the dough into small pieces and fry in oil at 170-180°C until golden-brown.