



# 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.