



PEAR FRIED CHOUX

CARNIVAL FRIED SWEETS WITH PEARS

DIFFICULTY LEVEL   

FRITTERS

INGREDIENTS

BONNY	g 1.000
WATER	g 1.500
EGGS - AT ROOM TEMPERATURE	g 500
FRUTTIDOR PERA	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
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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.