



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.