



SALTED CARAMEL TORTELLI

Fried tortelli filled with salted caramel cream

DIFFICULTY LEVEL



CINNAMON TORTELLI

INGREDIENTS

BONNY

g 1000

EGGS

g 1000

CINNAMON POWDER

g 5

WATER

g 1000

PREPARATION

In a planetary mixer with the thick-wire whisk attachment, mix all the ingredients at medium speed for 4-5 minutes or until there are no lumps left.

Trasfer the mixture into the proper pastry bag fitted with n° 9 plain piping tube, pipe out dollops of mixture straight into the oil at 180-190°C and fry for 5-6 minutes.

SALTED CARAMEL FILLING

INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL

To Taste

PREPARATION

When the tortelli are warm, with the piping bag, fill with CHOCOCREAM CARAMEL FLEUR DE SEL.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER

