



## 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

