



TORTELLI WITH FRUIT CREAM

Fried tortelli filled with fruit cream

DIFFICULTY LEVEL



CINNAMON TORTELLI

INGREDIENTS

BONNY	g 1000
EGGS	g 1000
WATER	g 1000
CINNAMON POWDER	g 20

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.

FRUIT CREAM

INGREDIENTS

TOP CREAM	g 350
FRUIT JUICE - RECOMMENDED FLAVORS: APPLE, PEAR, BLUEBERRY, PINEAPPLE, POMEGRANATE	g 1000

PREPARATION

Mix with the whisk the fruit juice chosen with TOP CREAM until you get a cream without lumps.

When the tortelli are warm, with the piping bag, fill with fruit cream.

DECORATION

INGREDIENTS

BIANCANEVE PLUS	To Taste
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PREPARATION

Dust the surface of the tortelli with BIANCANEVE or BIANCANEVE HR



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER