



TORTELLI WITH FRUIT CREAM

Fried tortelli filled with fruit cream

DIFFICULTY LEVEL



CINNAMON TORTELLI

INGREDIENTS

BONNY
EGGS
WATER
CINNAMON POWDER

g 1000
g 1000
g 1000
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
FRUIT JUICE - RECOMMENDED FLAFORS: APPLE, PEAR, BLUEBERRY, PINEAPPLE, POMEGRANATE

g 350
g 1000

PREPARATION

Mix with the whisk the fruit juice chosen with TOP CREAM until you get a cream whitout lumps.
When the tortelli are warm, with the piping bag, fill with fruit cream.

DECORATION

INGREDIENTS

BIANCANEVE PLUS

To Taste

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