



ORANGE TORTELLI AND CLOVES

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INGREDIENTS

BONNY	g 1000
EGGS	g 1000
WATER	g 1000
PASTA FRUTTA ORO ORANGE - CESARIN	g 320
CLOVE	g 20

PREPARATION

- Heat the water to 70/80° C, insert the cloves and leave to soak overnight covered with plastic wrap.
- 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.

FINAL COMPOSITION

- 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 6-7 minutes.



RECIPE CREATED FOR YOU BY **MIRKO SCARANI**

PASTRY CHEF