



## BONNY 10

Pastry mix with no hydrogenated fats, specially designed to make fried sweets (like Italian zeppole). End products will be marked by excellent flavour, texture and golden-brown tint. Fried sweets made with BONNY boast low absorption of oil, which make them extremely light and lend them outstanding tender texture. Moreover, because of the cold process, you save the time of cooking the batter, which is immediately usable.

### PRODUCT DETAILS

COD 01070093

CLAIMS

### DIRECTIONS FOR USE

BONNY \_\_\_\_\_ 1000 g  
whole eggs \_\_\_\_\_ 1000 g  
water \_\_\_\_\_ 1000 g

Mix in planetary at medium speed for 4/5 minutes with whisk reaching a mixture without any lumps.

Using the proper pastry bag n.9 dose small quantities of mixture directly in the oil at 180-190°C and fry for 5-6 minutes. After short dripping of oil on grid or blotting paper, roll the sweet in sugar.

A favourable alternative can be reached stuffing them with custard cream and dusting with icing sugar.

### TECHNICAL DENOMINATION

semi-finished product for fried specialities based on eggs.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

