

# KOMPLET Bonini's Plus

PREMIX FOR THE PREPARATION OF DELICIOUS FRIED PRODUCTS  
WITH QUARK (CURD CHEESE).  
THE PREMIX CONTAINS POWDERED QUARK.

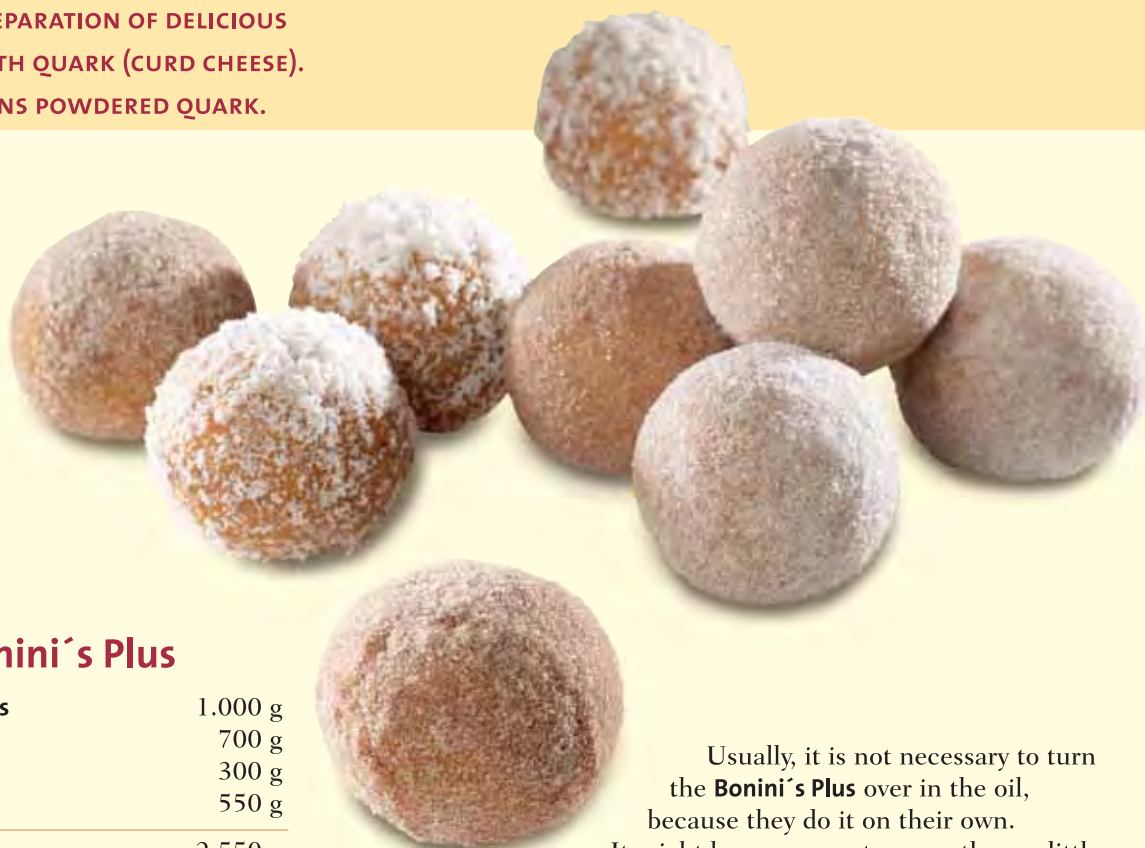


*Bake the best with something good!*



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## Bonini's Plus

<b>KOMPLET Bonini's Plus</b>	1.000 g
Whole Egg	700 g
Vegetable oil	300 g
Water, cold	550 g
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Total weight	2.550 g

\*) The water quantity depends on how the **Bonini's Plus** are deposited into the frying fat (by hand or by machine) and on the desired consistency and can be changed accordingly.

**Yield:** 85 pieces

### Method:

Mix all ingredients together on medium speed with wide wired whisk or beater.

**Mixing time:** 2 - 3 minutes

Allow the batter to rest before use for approx. 5 min. Deposit into the frying fat with your depositor or an ice-cream scoop and fry. The batter is tolerant for frying for several hours, which makes it ideal for promotional events etc.

**Frying temperature:** 170 - 175 °C

**Frying time:** approx. 8 minutes  
for 30 g pieces

Usually, it is not necessary to turn the **Bonini's Plus** over in the oil, because they do it on their own.

It might be necessary to move them a little during the last stage of the frying time in order to obtain a regular colour. After frying sprinkle with vanilla or cinnamon sugar.

**Bonini's Plus** are suitable for filling with basic cremes and custards, such as **KOMPLET Creme Patisserie** or **KOMPLET Creme Patisserie „Fill“**.

### Master Tip:

BY ADDING E.G. SPICES, APPLE PIECES, NUTS OR SULTANA RAISINS TO THE BATTER, YOU CAN CREATE MORE VARIETIES.  
LET YOUR IMAGINATION RUN WILD...

**Bonini's Plus** ARE IDEAL FOR FREEZING.  
ALLOW TO THAW AT ROOM TEMPERATURE OR HEAT A LITTLE IN THE OVEN OR TO THAW SO THAT IT REMAINS FROZEN IN THE CENTRE, THEN ALLOW TO REST A LITTLE. SMALL QUANTITIES CAN BE THAWED IN THE MICROWAVE OVEN IN A FEW SECONDS (E.G. 3 PIECES AT 700 WATT IN APPROX. 25 SECONDS).

*Bake the best with something good!*



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