

Bonini`s Plus

KOMPLET BONINI'S PLUS.

BONINI'S PLUS	1.000 g
Egg, whole	700 g
Vegetable oil	300 g
Water, cold	550 g
Total	2.550 g

Method of use:

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.

Method:

Mix all ingredients together on medium speed with wide wired whisk or beater for 2-3 minutes.

Allow the batter to rest before use approx. 5 minutes. 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, they do it on their own. It might be necessary to move them a little. After frying sprinkle with vanilla or cinnamon sugar. Bonini`s Plus are suitable for filling with basic cremes and custards, such as Komplet Creme Patissiere or Komplet Creme Patissiere "Fill".

Master Tip: By adding e.g. spices, apple pieces, nuts or sultana raisins to the batter, you can create more varieties.

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 center, then allow to rest a little. Small quantities can be



thawed in the microwave.

Bake the best with something good.



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