



Fried dough with the gourmet whip



Ingredients

For the dough:

- 140g egg
- 140g mineral water
- 10g flour



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- 10g honey
- 10g sugar
- 10g salt

Dough filling

- Buffalo mozzarella
- Herring roe

Preparation

- Put all the ingredients in the thermomix, blend, strain and put in the Gourmet Whip
- Charge with one charge if the siphon is 1/1 litre or with two if it is 1/2 lt.
- Leave to stand.
- Heat the olive oil and dip a spherical ladle into the oil.
- Add a little batter into the ladle soaked in hot oil and fill with the desired ingredients, add a little more batter to cover.
- Place in the oil and allow the fritter to brown evenly in the oil.
- Place on blotting paper to remove any excess oil.

STEP BY STEP



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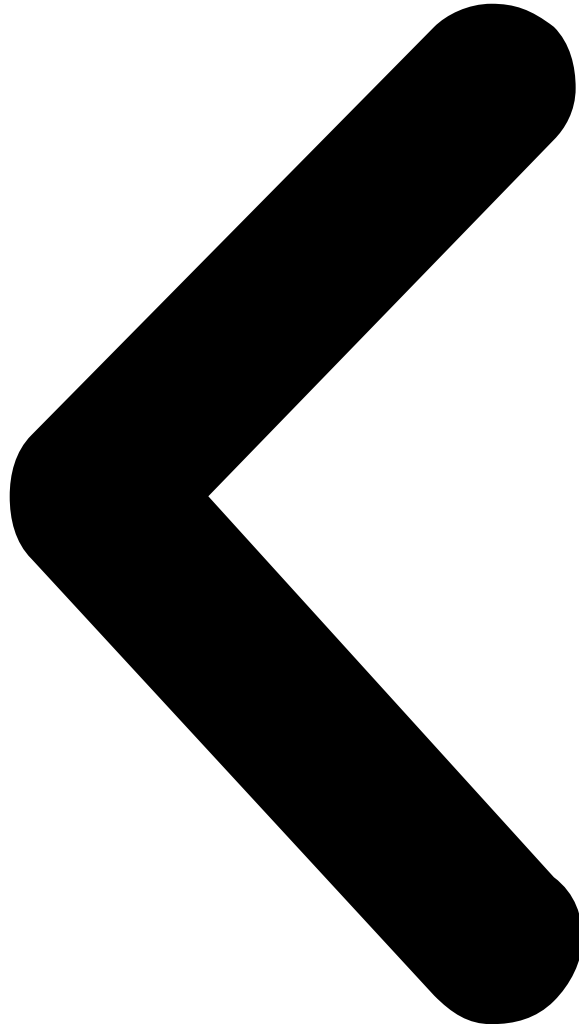


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