



CHIACCHIERE WITH CEREALS AND PISTACHIO

ITALIAN FRIED PASTRIES WITH PISTACHIO TOPPING - CARNIVAL SEASON

DIFFICULTY LEVEL



CEREAL CHIACCHIERE

INGREDIENTS

DOLCE FORNO MAESTRO

TYPE 00 STRONG FLOUR

DECORGRAIN

SALT

RUM

EGGS

EGG YOLKS

UNSALTED BUTTER 82% FAT

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

WATER

g 600

g 500

g 100

g 5

g 100

g 50

g 75

g 70

g 5

g 120

PREPARATION

Mix the ingredients all together in a planetary mixer with the hook.

Put the dough to cool in the refrigerator for at least 2 hours.

Give three folds to three and roll the dough very thin.

Roll out the dough very thin in the dough sheeter.

Form the chatter using a knurled wheel.

Fry with FRITTOIL at 180-190 ° C until golden brown.

PISTACHIO DECORATION

INGREDIENTS

NOBEL PISTACHIO

To Taste

PREPARATION

Melt the NOBEL PISTACHIO with a microwave at about 40 °C and decorate the chiacchiere by forming irregular stripes on the surface.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER