

Pistachio Glazed Ciambella with Ferrero Rocher



Serves: 5

Profitability:

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Ingredients:

100ml water

100ml milk

90g butter

90g 00 flour

180g eggs

2000g icing sugar

150g pistachio paste

30g nibbed pistachio kernels

20g white chocolate

5 x Ferrero Rocher (unwrap at the last moment)

Salt

Steps:

In a saucepan mix the water, milk, butter, salt and sugar and bring to the boil

Add the flour in one go and mix quickly. Keep cooking until it does not stick anymore to the walls of the pan

Transfer to a bowl and let it cool for a few minutes. Using an electric mixing bowl add the eggs one at a time mixing quickly to produce a smooth but sticky mixture

Preheat a pot of frying oil at 180°C

Transfer the mix to a piping bag and pipe a ring of dough onto a piece of parchment paper. Transfer it to the hot oil, being careful to put it upside down, and cook for about 5 minutes. Remove the paper and turn it upside down and cook until it is golden brown in colour. Remove from oil and transfer onto kitchen paper

Sprinkle each ciambella with icing sugar and grill both sides to caramelize

In a bowl, whisk the icing sugar, egg white and pistachio paste

Dip each ciambella into the mixture before placing on a baking tray

Decorate with the nibbed pistachios and melted white chocolate, and finish with the Ferrero Rocher in the middle