

BAO BUN GRAT WALL



Chef: Maurizio Ferrari

Method

Fritters recipe

Ingredients:

- 45 g Èbaccalà Sauce with Codfish (cod. WL1X)
- 10 g Flour "00"
- 5 g Rice flour
- 0,5 g Instant yeast
- 25 g Sparkling water
- Fresh coriander

Procedure:

Sift the rice flour and all-purpose flour into a bowl, then add the yeast and the cold sparkling water. Quickly mix everything to obtain a homogeneous dough. Add the Èbaccalà, salt, pepper, and chopped coriander to the batter. Let the mixture rest for about 30 minutes. Using a spoon, form quenelles and fry them in hot oil until they are golden brown.

Menù Ingredients

20 g Crema di peperoni rossi - Red sweet pepper Sauce - KNOK

60 g for 6 Fritters (see recipe below) Èbaccalà - WL1X

Ingredients

3 Black Mini Bao Bun

Yogurt

Shisho leaves