

## D02 | BIGNÈ

### INGREDIENTS

Butter	332 g
Water	367 g
Whole milk	52 g
Flour cakes and fried pastries	350 g
Salt	q.b.
Eggs	540 g



LINEA PASTICCERIA  
TORTE E DOLCI FRITTI

### DIRECTIONS

Put in a pot water, cold butter, cut into small pieces, and a pinch of salt.

When it starts to come to a rolling boil add the flour all at once. Cook this mixture always stirring not to make lumps as long as it comes off in mass from the edges of the pot.

Then place the dough in the mixing bowl, spin it at speed 1 to let it cool and add the milk. After add eggs, one at time, adding the following only when the previous one has been completely absorbed. Put the batter into a sac-à-poche with nozzle n.10 and shape some balls of dough on a baking sheet just greased.

Bake at 220° degrees for about 12 minutes with open valve.