

Pets de nonne

For 100 fritters, you will need:

- 400 g Choux pastry (pâte à choux)
 - 2 tablespoons caster sugar
- Total weight: 430 grams



Ready in: 45 min.

- Prepare 400 g Choux pastry (pâte à choux).
- Transfer the dough to a forcing bag. If you don't have one, use a plastic bag and cut off one corner.
- Heat the oil 320°F (160°C).

Press on the forcing bag and squeeze out the dough to the size of a walnut, then cut this off with a knife.

- When the dough falls into the hot oil it will sink to the bottom at first, then rise back up to the top.
- Turn the pets de nonne so that they brown evenly.
- Remove them from the oil with a skimmer and place on absorbant paper.

Sprinkle a little sugar on top and they're ready.