

Beignet De Pois Chiche



FOODSERVICE

SERVING SIZE: 40

Ingredients

- 2 1/2 pounds Flour
- 2 ounces Sugar
- 1/3 ounce Salt
- 1/3 ounce Baking Powder
- 1 1/4 pounds Eggs
- 2 fluid ounces Canola Oil
- 1 7/8 pints Milk
- 1/3 fluid ounce Vanilla
- 3 3/4 cups **Furmano's Chick Peas**, Drained & Pureed
- 3 3/4 cups Sweet Potatoes, Diced & Blanched for 5 min.
- 3 3/4 cups Gala Apples, Peeled, Cored & Diced

In This Recipe



Chick Peas (Garbanzo Beans) - 15.5 oz.



Pouch Extra Fancy Chick Peas (Garbanzo)



Extra Fancy Chick Peas (Garbanzo Beans)

Preparation

1. In a large bowl, combine Flour, Sugar, Salt, and Baking Powder. Mix to blend.
2. In a separate bowl, whisk together Eggs, Milk, Canola Oil, and Vanilla.
3. Slowly pour the wet ingredients into the dry ingredients. Mix to incorporate together. Once blended stop mixing. Refrigerate for 30 minutes before using.
4. Heat oil to 375* to prepare to fry.
5. Just before cooking time, mix Furmano's Chick Peas, Diced Sweet Potatoes, and Diced Apples into batter. Using a scoop or spoon, drop batter into oil and fry until golden brown. Size should be determined by need.

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