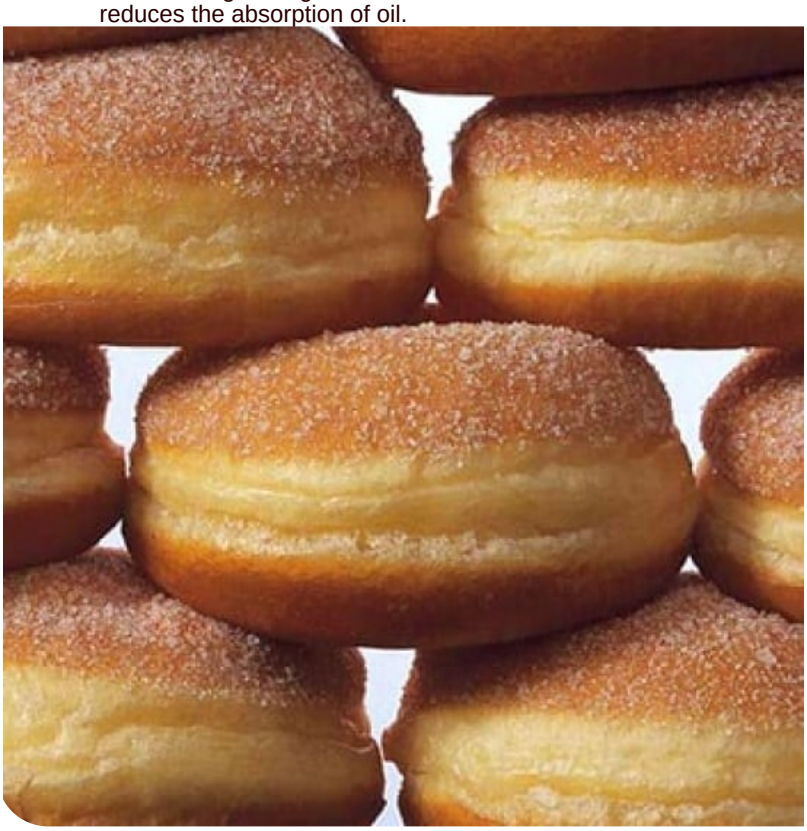
FRIBOL

PASTRY FRIBOL

Ready-to-use complete mix to make fried krapfens, baked krapfens and berline. Careful selection and balance of ingredients guarantee to obtain top quality end products, with excellent flavour, regular porosity, elastic structure, great volume, long-lasting freshness and smooth surface, that reduces the absorption of oil.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070096

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Soybeans

Cross-contaminations

Nuts

Eggs

Milk

Mustard

INFO

Description
fat (1)_____ 10 % ± 1 moisture_____ 12.5 % circa (1) extraction by Soxhlet and petroleum ether after acid hydrolysis

Denomination
semifinished product for bakery

Directions for use
FRIBOL_____g 1.000
Water 22-24°C___g 200
Whole eggs _____g 200
Yeast_____g 50
DOUGH: knead until a smooth, velvety consistency is obtained, roll up and leave to rest at room temperature (20-24°C) for 10-15 minutes.
METHOD: divide into pieces of 40-50 grammes, roll them up, place them and leave in a rising room at 28-30°C with relative humidity of about 70% for 60-80 minutes. FRYING: fry in oil at a temperature of 180-190°C and immediately after frying, roll the DOUGHNUTS in caster sugar and dust with BIANCANEVE HR. INSTRUCTIONS The baking times and temperatures indicated here can be modified, according to the user's judgement, to suit particular working conditions. In the case of doughs with more than 5 kg of FRIBOL, it is advisable to reduce the relative quantity of yeast. The baked products can be frozen and kept for several days; to thaw, just leave the products for 60-70 minutes at room temperature or put them in a rising room at 35-40°C for about 45 minutes. Other recipes can be demanded to our distributor and can be consulted on our website www.irca.net