



# OVEN-BAKED DOUGHNUTS

🏠 Basic level

## FRIBOL

water  
eggs  
yeast

1.000g  
200g  
200g  
50g

FRIBOLg 1.000 Water 20-24°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 50-60 grammes, roll them up, place them on suitable baking sheets and press slightly. Leave in a rising room at 30-32°C with relative humidity of about 70% for 60-80 minutes. BAKING: bake, with humidity, at 230-240°C for about 10 minutes. Leave to cool completely, then dust the doughnuts with BIANCANEVE PLUS.